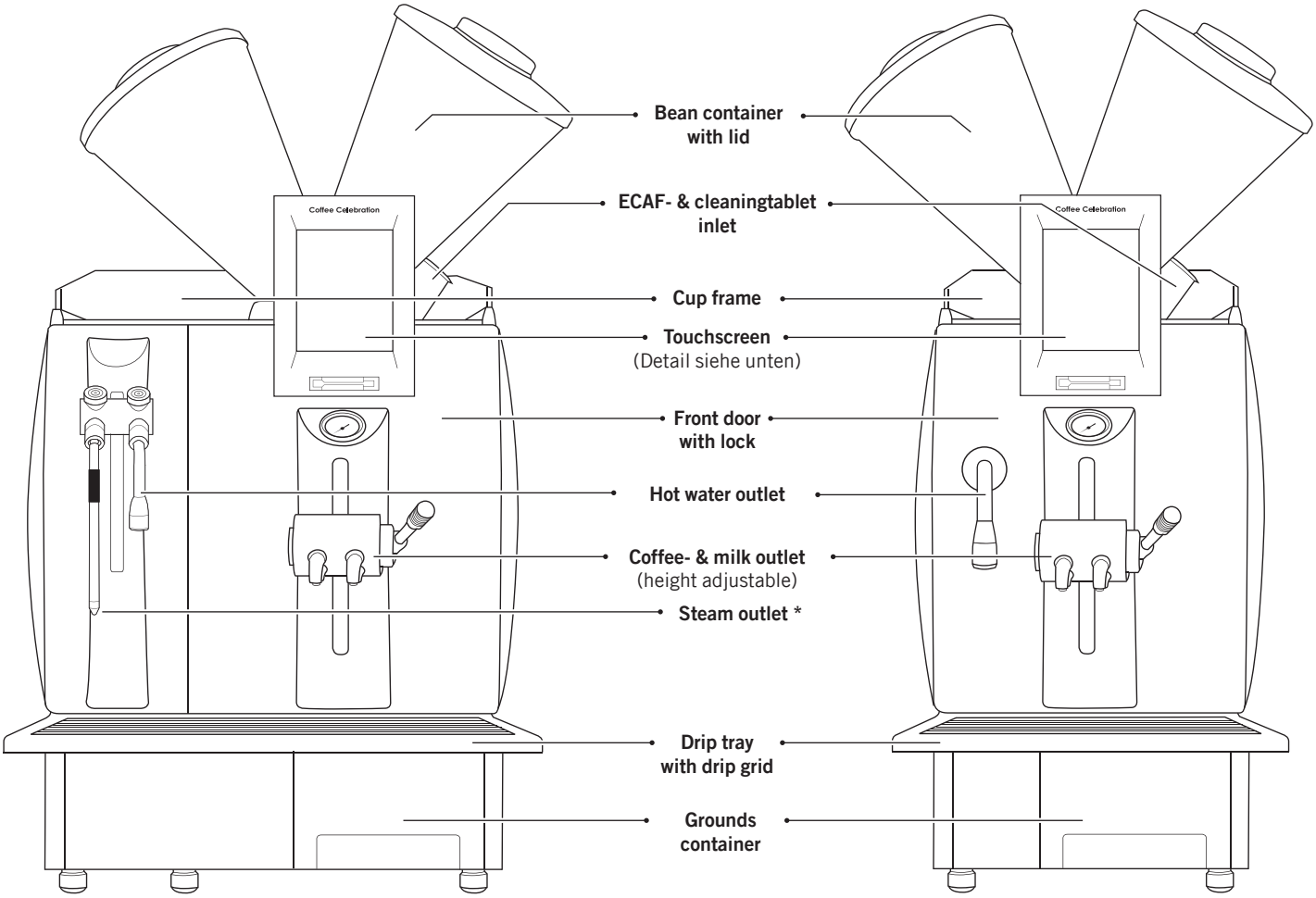
Schaerer Coffee Celebration BC & C

Operating instructions

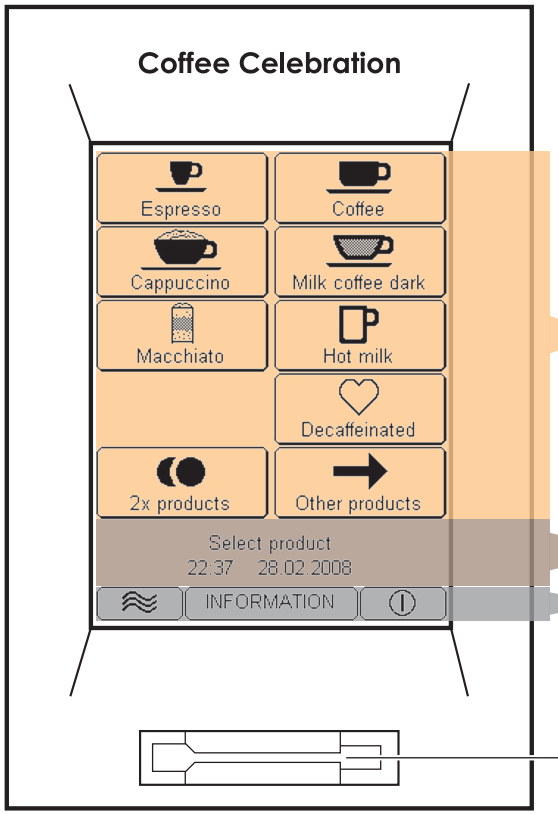
V07 / 01.2010

schaerer

Coffee comes to life



Touch Screen operated:



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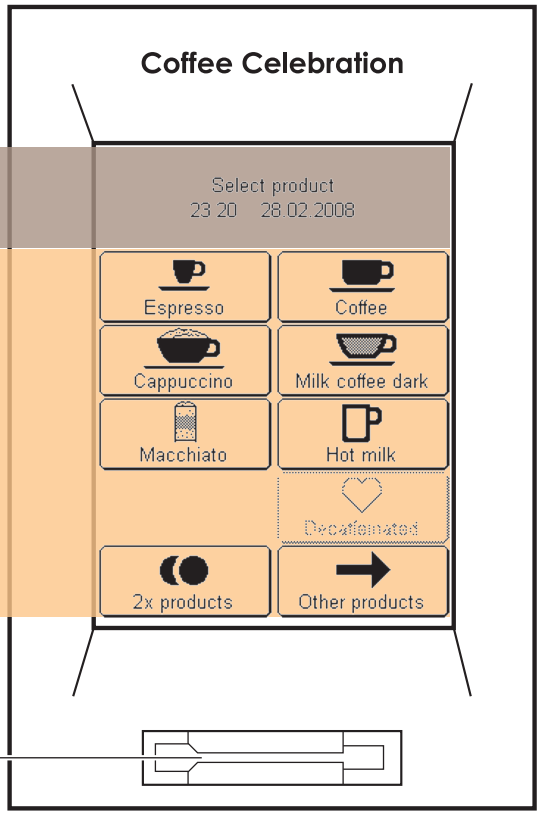

Status line

Product buttons
(programmable)

Status line

Fuctional buttons
- Cleaning button
- Info- / STOP button
- Stand-by button

Card reader

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The safety chapter must be read before operating the coffee maker for the first time!

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Safety symbols / display information

Observe the safety instructions on page 53!

Use caution when seeing these symbols

	Caution! **Risk of damage to machine!**		**Caution!** **User at risk!**
	Caution! **Hot fluid!**		**Caution!** **Hot steam!**
	Caution! **Hot surface!**		**Caution!** **Risk of squeezing!**
	Caution! **Electrocution!**		**Remark** **Information, tips**
	Cross-reference		**Environmental aspects**
	Disposal! The machine must be disposed of according to regulations!		**Time specification**

Introduction

Welcome

The **Schaerer Coffee Celebration** represents the next generation of fully automatic coffee makers. Our company's core competence as well as decades of experience were used in designing this machine.

This Operating instructions informs you about the product, as well as how to use and clean the **Schaerer Coffee Celebration**. This Operating instructions cannot take every conceivable application into account. For more detailed information not featured in this manual, please contact our customer service department.

Before commissioning the coffee maker, the "**Safety notes**" chapter must first be read carefully. If the device is not used according to the instructions in this manual, the manufacturer accepts no liability for potential damage.

The coffee maker's performance depends on proper use and maintenance. Carefully read the Operating instructions before using the machine for the first time, and keep the manual in an easily accessible place.

We hope you enjoy using your new **Schaerer Coffee Celebration**!

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Product description

General

► **Observe the safety instructions on page 53!**

► The machine must be serviced by a qualified service technician approved by **Schaerer Ltd.** after **70'000** beverages have been dispensed.
► The ambient temperature must not fall below 10°C or exceed 40°C.
► The device may not be used in canteen kitchens without express written permission by a qualified customer service representative approved by **Schaerer Ltd.**
► The noise emission level of the machine is less than 70dB (A).

Application

The following beverages can be dispensed using the S**chaerer Coffee Celebration BC & C**:

► Ristretto / Espresso
► Coffee / coffee créme
► Latte
► Cappuccino
► Macchiato / Latte Macchiato
► Hot milk / cold milk
► Milk foam
► Hot water
► Steam (optional for C model)

Performance features

The machine performance (depending on the programmed fill quantity and model) per hour is:

SCC BC:

► Espresso:	± 200 Cups
► Coffee:	± 180 Cups
► Cappuccino:	± 160 Cups
► Macchiato:	± 140 Cups
► cold milk / hot milk:	± 180 Cups / ± 180 Cups
► Hot water:	± 30 – 40 Litre

SCC C:

► Espresso:	± 200 Cups
► Coffee:	± 180 Cups
► Cappuccino:	± 160 Cups
► Macchiato:	± 140 Cups
► cold milk / hot milk:	± 180 Cups / ± 180 Cups
► Hot water:	± 15 – 20 Litre

Model overview

The Schaerer Coffee Celebration BC and C models are both available with an optional under counter milk system.

For more information please contact your local distributor.

Power supply

Model	Power rating				Fuse (installation site)	Connection cable conductor cross-section
SCC BC Europe	380-415V	3NAC	50/60Hz	8500-10100W	3 x 16A	5 x 1.5mm²
				3000-3400W		
				5800-6900W		
SCC C Europe	220-240V	AC	50Hz	3000-3400W	1 x 16A	3 x 1.5mm²
SCC BC + C Europe				5800-6900W	1 x 30A	3 x 4mm²
SCC BC Korea	400V	3NAC	50/60Hz	10200W	3 x 16A	5 x 1.5mm²
SCC BC Japan, Saudi Arabia, Norwegen-Netz B	200-220V	3AC	50/60Hz	7400-8400W	2 x 30A	4 x 10AWG
SCC C Japan, Saudi Arabia, Norway mains B				5000-5700W		
SCC BC + C Japan, Saudi Arabia, Norway mains B	200-220V	2AC	50/60Hz	5000-5700W	2 x 16A	3 x 1.5mm²

The device must be electrically connected according to all valid regulations (VDE 0100) as well as national stipulations. Design of network implementation line, at least H05 VV-F, harmonized. The voltage specified on the serial plate must match the supply voltage at the installation location.

The phase must be protected from short-circuits with 16A / 30 A (Ampère)!

- ► All poles of the device must be able to be disconnected from the power supply.
- ► Never operate a device with a faulty power cord. Have a defective power cord or plug replaced immediately by a qualified service technician.
- ► **Schaerer Ltd. advises against the use of extension cables!** If an extension cable must be used, nevertheless (minimum cross-section: 1.5 mm2), please observe the cable manufacturer's data (instructions for use) and all local regulations.
- ► Power cords must be connected in such a way that no one can trip over them. Do not pull the cords over corners or sharp edges, pinch them between objects or allow them to hang loosely in a room. Do not place cables over hot objects, and protect them from oil and aggressive cleaning agents.
- ► Never lift or pull the device by its power cord. Never pull the plug out of the socket by its cord. Never touch the power cord or plug with wet hands! Never insert a wet plug into a power socket!

Water connection / draining

The water supply must be connected according to all valid regulations as well as national stipulations. If the machine is connected to a newly installed water pipe, the pipe and the supply tube must be thoroughly rinsed so that no dirt particles can enter the machine. The coffee maker must be connected to an installed drinking-water pipe with shutoff valve. The machine is installed by using the mounted pressure tube and the G 3/8" screw at the pressure relief component mounted to the tap (set to 0.3 MPa (3 bar)). If the machine is attached to a water drainage system, the supplied temperature-resistant drain hose must be connected to the drip try and siphon. It must be firmly attached to the drain and slanted at a downward angle (so that the water can flow downward).

Always use the new hoses supplied with the machine (fresh-/drain water hose)! Do not use old fresh- and drain water hoses!

The water must be **free of contaminants** and the chlorine content may not exceed **100 mg/l.** Do **not** use pure reverse **osmosis** (RO) water or any other type of **aggressive** water. The carbonate hardness may not exceed **5 – 6°dKH** (German carbonate hardness) or **8 – 10°fKH** (French carbonate hardness) and the total hardness must be always higher than the carbonate hardness. The minimal carbonate hardness is **4°dKH** or **7°fKH**. The **pH value** must be between **6.5 – 7**.

Water inlet pressure	Recommended:	0.1 – 0.3 MPa (1 – 3 bar)
	Maximum:	0.6 MPa (6 bar)

We recommend setting the pressure relief valve to 3 bar!

Wassereingangstemperatur	Minimum:	10 °C
	Maximum:	30 °C

Over view under counter milk system (option)

1 **Milk pump**

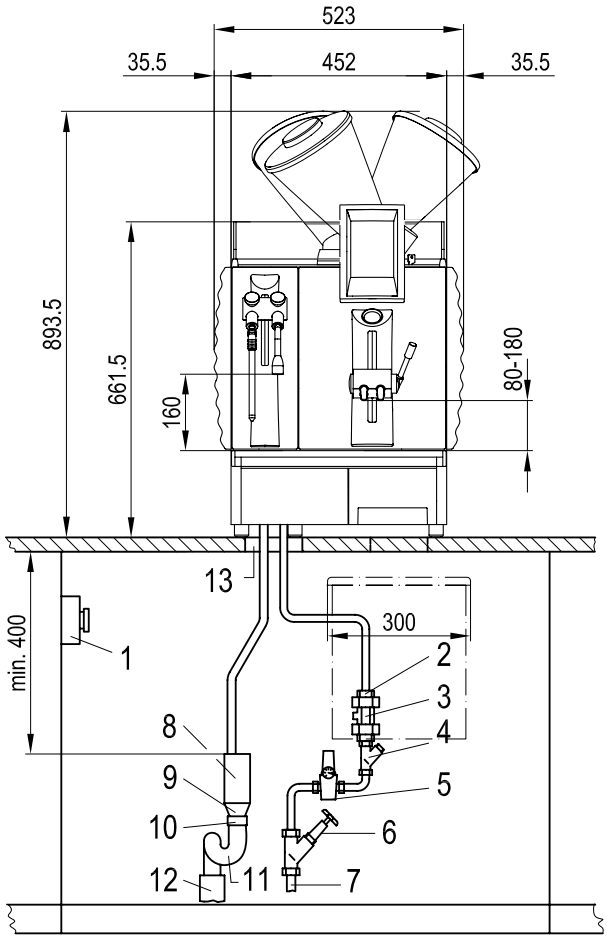
2 **Hose for cleaning water**

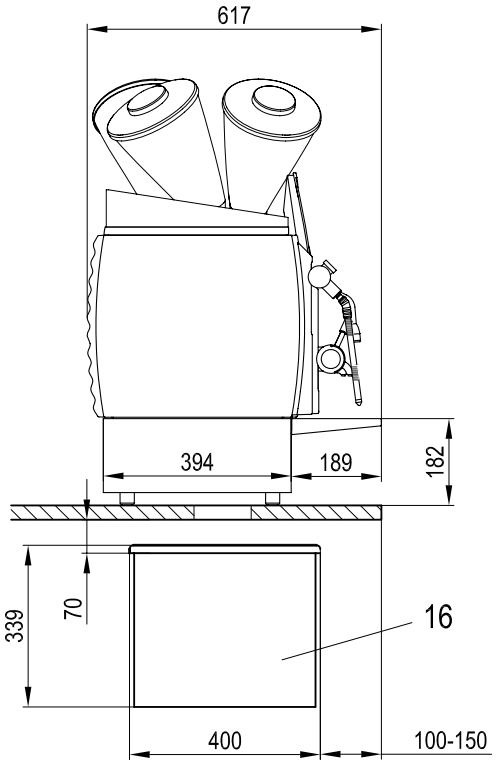
3 **Milk hose**

4 **Refrigerator door**

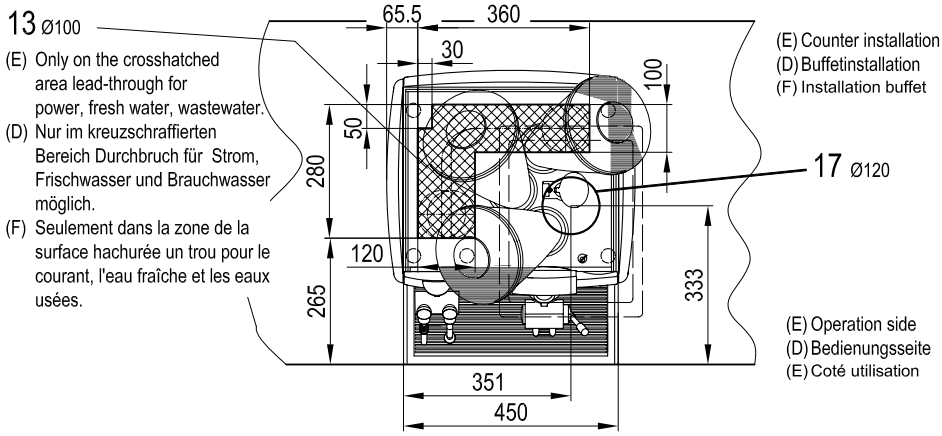
5 Optional with a second pump available.
(if two machines are using one refrigerator)

Installation plan for Schaerer Coffee Celebration BC





(E) Subject to change without notice!
(D) Änderungen vorbehalten!
(F) Sous réserve de modifications !

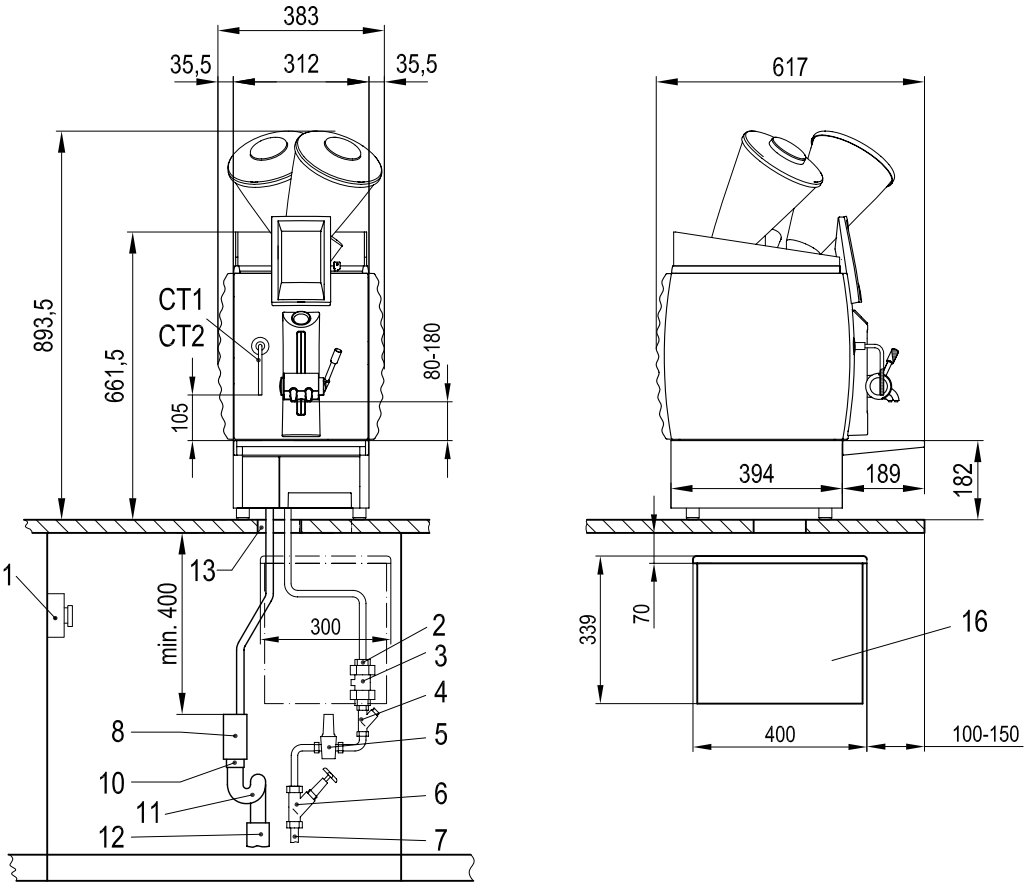


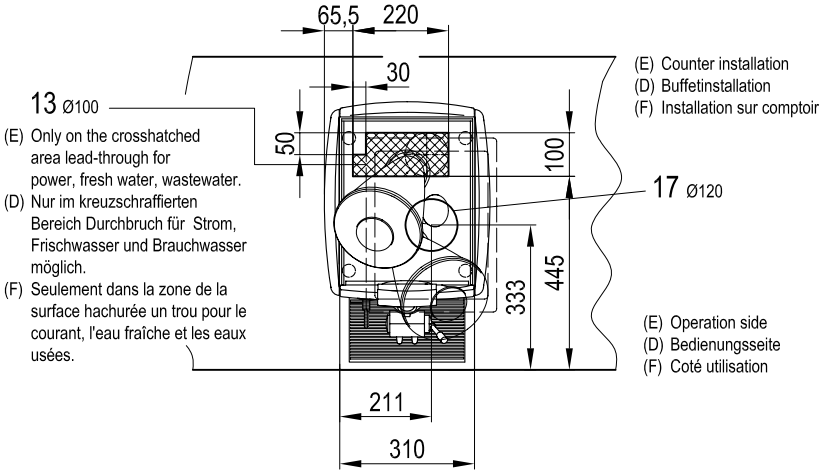
(E) Only on the crosshatched area lead-through for power, fresh water, wastewater.
(D) Nur im kreuzschraffierten Bereich Durchbruch für Strom, Frischwasser und Brauchwasser möglich.
(F) Seulement dans la zone de la surface hachurée un trou pour le courant, l'eau fraîche et les eaux usées.

(E) Counter installation
(D) Buffetinstallation
(F) Installation buffet

(E) Operation side
(D) Bedienungsseite
(E) Coté utilisation

Installation plan for Schaerer Coffee Celebration C





(E) Subject to change without notice!
(D) Änderungen vorbehalten!
(F) Sous réserve de modifications !

Commissioning

Initial use

The coffee maker must be installed and commissioned by a qualified service technician approved by the manufacturer.

If the coffee machine and/or auxiliary devices are transported at temperatures below 10°C, the coffee machine and/or auxiliary devices must remain for 13 hours at room temperature before it can be connected to a power supply and switched on. If this is not observed, there is a risk of short circuits or damage to the electrical components as a result of condensation.

Always use the new hoses supplied with the machine (fresh-/drain water hose)! Do not use old fresh- and drain water hoses!

Setup conditions

Location:

- ► **Before setting up the device, make sure that the coffee maker will not be standing on hot surfaces or close to ovens.**
- ► **The machine is not suitable for outdoor use. Never expose the coffee maker to external weather conditions such as rain, snow, frost, etc.**
- ► **The coffee machine is not suitable for installing on a surface which is cleaned by a hose.**
- ► **Only install the device in a location where it can be observed by trained personnel.**
- ► **The installation surface must be stable and flat, and must be able to bear the weight of the coffee maker without changing shape.**

Climatic conditions:

- The installation location must meet the following climatic conditions
  - ► Ambient temperature of 10°C – 40°C (50° F – 104° F)
  - ► Relative humidity of no more than 80 % rF
- The coffee machine is solely designed for indoor use.
- Protect the device from frost. If the coffee maker has been exposed to minus temperatures, contact a customer service representative authorized by the manufacturer before using the machine.

Installation of the coffee machine

The coffee maker should be set up according to the following requirements:

- The required supply terminals must be within one meter of the installation location according to the structural installation plans.
- Observe the technical data (chapter "**Appendix**", page 50).
- Provide and maintain sufficient clearance for maintenance work and operation:
  - ► At the top for filling coffee beans
  - ► Keep approx. 35 cm (1 foot) clear on the left-hand side
  - ► At least 15 cm (6 inches) between the back of the device and the wall (for air circulation)
- Observe and comply with all applicable local kitchen regulations.

Please refer to the installation plan (page 11 – 12) for the dimensions of the installed coffee machine.

Operation

This chapter describes the basic functions of the coffee maker. Following the instructions here is necessary for safe and problem-free daily operation.

Observe the safety instructions on page 53!

Inspection

Prior to switching on the machine, check the following:

- ► The fresh water supply is open.
- ► The bean container(s) is/are filled (see below) and the slides are open.
- ► The grounds container is empty and inserted correctly.
- ► The coffee machine is connected to the power supply.

Preparing the coffee machine for operation

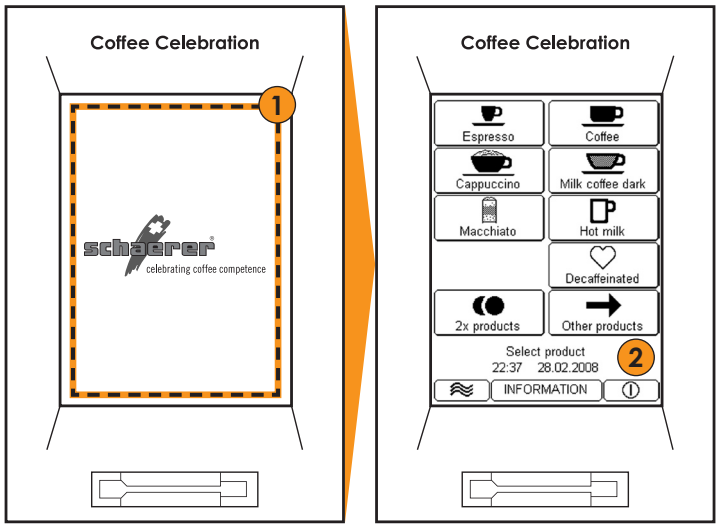
Filling up coffee beans

The bean container may be filled with a maximum of 1000 grams of fresh coffee beans. Only pour roasted coffee beans into the bean container(s)! Never reach with your hands into the bean container(s) when the machine is switched on!

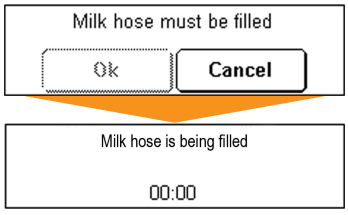
- ► Open the bean container lid.
- ► Fill with coffee beans (max. 1000 grams per bean container).
- ► Reclose lid to bean container.

Switching on the coffee machine

Never use force, strong pressure or sharp objects on the Touch Screen!



- ► Touch and hold the Touch Screen on any place for ± 3 second (1).
- ► Wait, untill „**select product**“ appears in the status line on the Touch Screen (2).
- ► The coffee machine is now ready for operation.



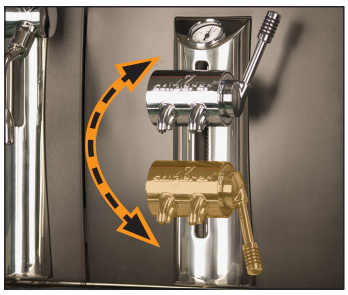
Filling milk hose (from software V2.51 on):

- ► To fill the milk hose press [OK]. (The [OK] button is only active when milk is in the container!).
- ► Milk hose is filling.

Infromation:
This request appears every time the machine is switched on or after every cleaning cycle! By pressing [OK] the milk system will be activated; by pressing [Cancel] deactivated.

Adjusting outlet height

Adjust the outlets to the correct height before dispensing any beverages! If a beverage has already been dispensed, the outlet may be warm! There is a risk of squeezing fingers when moving the outlet!



► Move the handle (see picture) upwards or downwards.

Adjustable height: 80 – 180 mm

Beverage output

All beverages dispensed from the machine are hot! Never reach under the outlet or into the machine while a beverage is being dispensed!

Never use force, strong pressure or sharp objects on the Touch Screen!

Preparing coffee beverages

► Place a cup under the outlet.
► Move the outlet to the correct position.
► Select desired beverage.
(Text blinks and "**your product is being prepared**" appears in the status line)
► After the beverage has been dispensed remove the cup.
(Text stops blinking and "**select product**" appears in the status line)

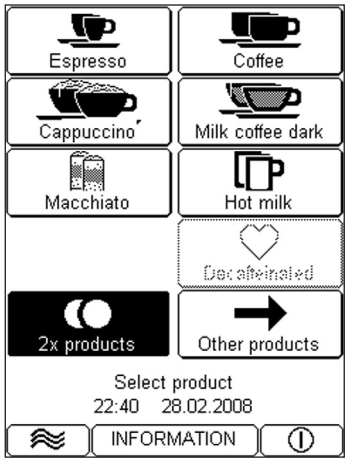
Preselecting beverage types

Provided that the machine has been correspondingly configured, several different beverages can be selected one after another (►). The coffee machine dispenses the selected beverages in the order given.

To delete preselected beverages and cancel current beverage output:

► Press the STOP button to delete the preselection.
► To cancel the current output, press the STOP button again.

Preparing double products



Press the **[2 x product]** field (if programed) to prepare two products at one time.

- ► Place a/the cup(s) under the outlet.
- ► Move the outlet to the correct position.
- ► Press the [2x product] button.
- ► Select desired beverage. (Text blinks and „your product is being prepared“ appears in the status line)
- ► After the beverage has been dispensed remove the cup. (Text stops blinking and „select product“ appears in the status line)

Coffee powder (DECAF) / cleaning tablet slot

The slot for coffee powder (DECAF) / cleaning tablets is located between the bean containers on machines with 2 to 3 grinders. (**Caution: Only when using original Schaerer Ltd. cleaning tablets!**).

Machines with 2 – 3 Grinders (3 grinders only for BC model):

- ► Open the lid from the cleaning tablet slot.
- ► Insert one cleaning tablet.
- ► Close the lid from the cleaning tablet slot.

Machines with 4 grinders (only for BC model) or self service operation:

Never pour coffee powder directly into the brew chamber!

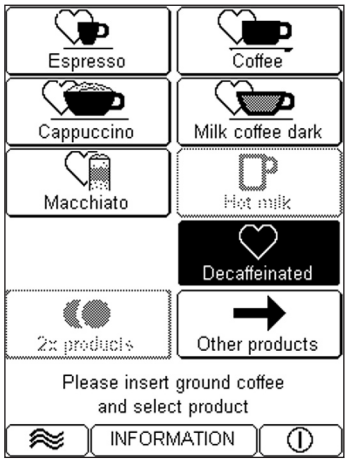
- ► Open the front door.
- ► Move the cappuccinatore to the highest position.
- ► Insert one cleaning tablet into the brew chamber.
- ► Move the cappuccinatore to the lowest position.
- ► Close the front door.

Preparing ground coffee beverages (DECAF)

Press the **[DECAF]** button to select the DECAF level (if programmed). Press a beverage button to dispense the beverage.

Never pour instant coffee into the slot for powder coffee! Only pour ground coffee into the slot!

DECAF beverages cannot be preselected.



- ► Place a cup under the outlet.
- ► Move the outlet to the correct position.
- ► Press the [**DECAF**] button (DECAF symbol is shown for products which are available).
- ► Pour coffee powder into the slot (see above).
- ► Select desired beverage.
  (Text blinks and „**your product is being prepared**“ appears in the status line)
- ► After the beverage has been dispensed remove the cup.
  (Text stops blinking and „**select product**“ appears in the status line)

Preparing hot water with external buttons (only for SCC BC)

- ► Place a cup under the hot water outlet.
- ► Press the [**hot water**] button.
  (Text blinks and “**your product is being prepared**” appears in the status line)
- ► After the beverage has been dispensed remove the cup.
  (Text stops blinking and “**select product**” appears in the status line)

Preparing steam with external buttons (option, only for SCC BC)

A beverage may start to squirt out once it has reached its boiling point. Make sure that the steam tube remains immersed in the liquid to be heated while the beverage is being dispensed.

- ► Place a cup under the steam outlet.
- ► Press the [**steam**] button
  (Text blinks and “**your product is being prepared**” appears in the status line)
- ► After the beverage has been dispensed remove the cup.
  (Text stops blinking and “**select product**” appears in the status line)

Preparing milk beverages

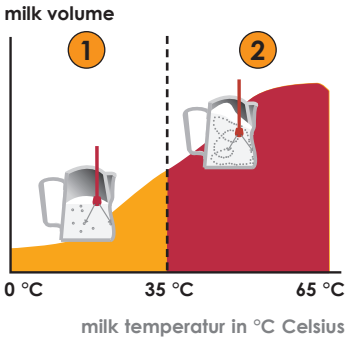
Depenging on the programmation of the **Schaerer Coffee Celebration BC & C**, milk beverages can also be dispensed using the beverage buttons.

Possible beverages:

- Cappuccino
- Latte Macchiato
- Latte
- Hot milk / cold milk
- Milk foam

Foaming milk (manual, only for SCC BC)

Do not overheat milk when foaming, otherwise foam volume decreases. From 75°C on the milk protein burns (burned flavour).



- ► Place a cup / jug under the steam outlet.
- ► Press the [**steam**] button.
- ► Add air to increase the volume by injecting steam just below the surface of the milk. (Milk is warming from 5 °C to 37 °C)
- ► By applying steam injection to the lowest third of the milk volume, we roll the milk clockwise. The air bubbles become smaller until a thick, compact foam emerges. (Milk is warming from 37 °C to 65 °C)
- ► Remove the cup after foaming the milk.
- ► Clean the steam wand outside with a wet towel.
- ► Point the steam tube towards the drip grill and briefly press the steam button in order to remove any remaining milk or beverage products from the steam tube.

Filling milk container (option under counter milk system)

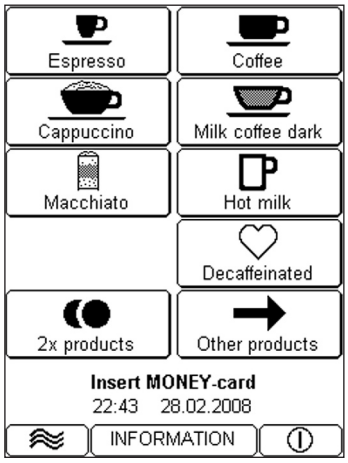
Comply with all hygiene regulations according to HACCP! (refer to "**safety notes**")

Fill the milk container as folows:

- ► Open refrigerator door.
- ► Remove milk container.
- ► Clean milk container.
- ► Fill milk container with fresh and pre cooled milk (**3°C – 5°C**).
- ► Place milk container back in and close the door.

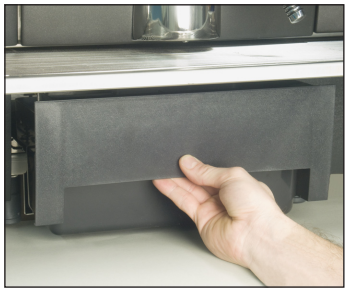
Preparing beverages with MONEY card (option)

If an accounting system is released, products can only be dispensed with the MONEY card (to load an amount onto the MONEY card see "**Programming - PROGRAM card (option)**").



- ► Place a cup under the outlet.
- ► Move the outlet to the correct position.
- ► Insert MONEY card (the available amount appears on the display).
- ► Press desired beverage button. (Text blinks and "your product is being prepared" appears in the status line)
- ► Remove the cup after the beverage has been dispensed. (Text stops blinking and "select product" appears in the status line)

Coffee grounds container



Coffee grounds land in the grounds container. The grounds container holds up to ± 50 coffee packets (depending on how it is programmed).

The beverage output is blocked as long as the grounds container has not been inserted.

Empty grounds container:

- ► Remove grounds container.
- ► Empty and clean the grounds container and place it back in.
- ► Beverages can now be dispensed again

Counter grounds collector (option)

The Schaerer Coffee Celebration BC & C can also be equipped with a counter grounds collector. Coffee grounds are collected in a container underneath the counter.

For more information please contact your local distributor!

Operating tips for special machines

The following instructions apply to machines equipped with a fresh- and waste water tank.

Filling the fresh water tank

► Remove the fresh water tank.
► Rinse out the tank and fill it with fresh water.
► Place the fresh water tank back in.

Emptying the waste water tank

► Remove the waster water tank.
► Empty the waste water tank and rinse it out thoroughly with fresh water.
► Place the waste water tank back in.

Fresh water and waste water tank (on mobile carts)

- Capacity is:
  ► fresh water tank = 16 liters
  ► waste water tank = 13 liters
- The fresh water tank must be filled daily with fresh, safe drinking water.
- If the machine is not used for an extended period of time, both tanks must be emptied and cleaned.
- The inside of the cart must always be kept dry.
- Both tanks may only be operated at the designated location (level monitoring).
- Should its location change, the cart may not be pushed but must be pulled – for safety reasons.
- The cart is not designed for transporting cargo. **Schaerer Ltd.** accepts no responsibility for damage resulting from manipulation of the cart or from ignoring the Operating instructions.

End of operation

Switching off the device

If the coffee machine is not used for an extended period of time (e.g. at night), the coffee machine can be switched to Stand-by mode. In this mode, the boilers are not kept at operating temperature, and no beverages can be dispensed.

- ► Carry out the daily cleaning procedure (see chapter "**cleaning**").
- ► Press the ⏻ button to switch the machine to "Stand by" .

Extended down times (e.g. holidays)

- ► Carry out the daily cleaning procedure (see chapter "**cleaning**").
- ► Press the ⏻ button to switch the machine to "**Stand by**" .
- ► Close the shut-off valve to the fresh water supply.
- ► Disconnect the coffee machine from the power supply.
- ► Vacuum the coffee beans from the bean containers using the vacuum cleaner.
- ► Remove milk residues from the milk container and clean the container thoroughly.
- ► Clean the refrigerator and leave the door open.
- ► In areas where the temperature can fall below freezing, the boilers must be emptied. Please contact a qualified service technician approved by the manufacturer.

The next time the coffee machine is restarted, the fresh water supply must first be opened before the coffee machine can be switched on!

Disassembling

Contact a qualified customer service representative approved by the manufacturer.

Programming - CHEF card

To set the desired parameters, press the field on the touch screen. Standard settings are shown on the pictured touch screen.

Never use force, strong pressure or sharp objects on the Touch Screen!

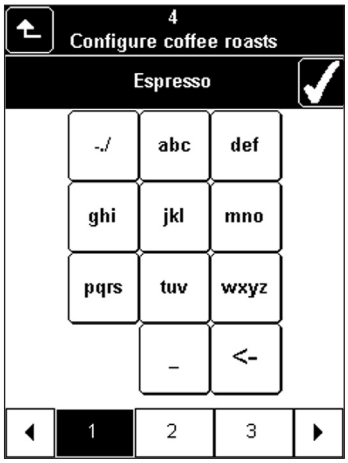
Navigation in programming level

Confirm parameter / input

Exit menu / back to menu selection

Forward/backward in the selection
Show next or prior touch screen

Example to set parameters



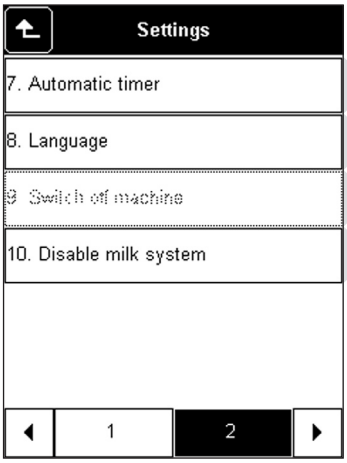
To change / set values proceed as follows:

- ► Select the desired menu.
- ► Enter the desired value using the 0 - 9 / a - z buttons. (press <- to delete a wrong entry)
- ► Change to big letters, small letters and numbers using the 1 2 3 buttons.
- ► Confirm settings using the button.

Overview programming: CHEF card

- ► Insert the **CHEF card** to enter the programming level.

► page 23
► page 23– 25
► page 25
► page 26
► page 26
► page 27



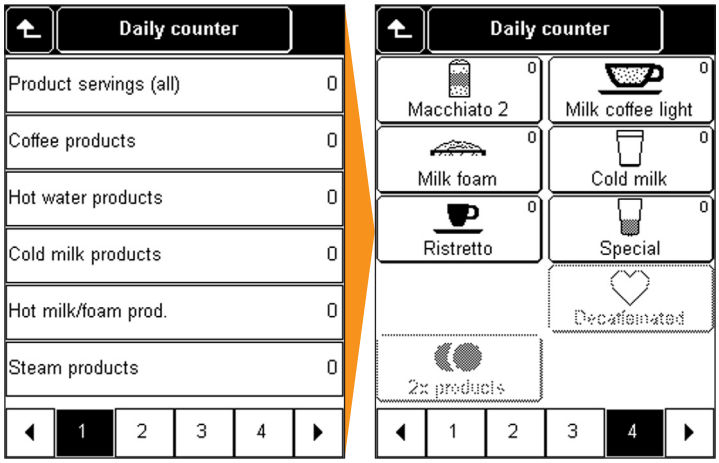
► page 27
► page 27
► page 28
► page 28

Free vend

► By pressing **Free vend** the next product will be delivered free.

Remark:
Only possible when the machine runs in accounting mode!

View counters: daily counter (resetable)

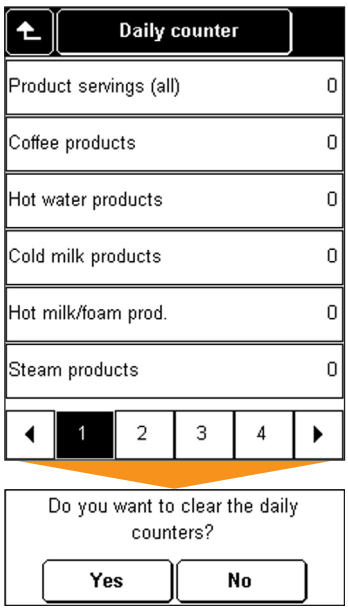


If the daily counter was deleted the day before, it shows all beverages dispensed on the actual day.

► Use the 1 2 3 4 buttons to change to the next screen.

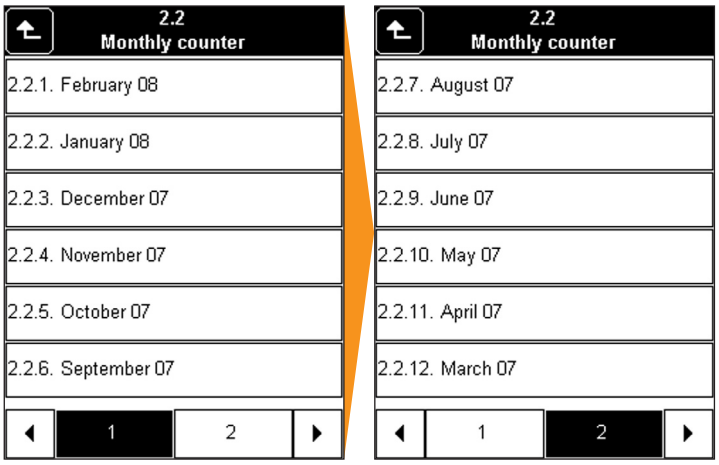
Remark:
The resettable daily counter counts all beverages until the daily counter is deleted!

Erase daily counter



► Press Daily counter (above) to erase the daily counter.

View counters: monthly counter

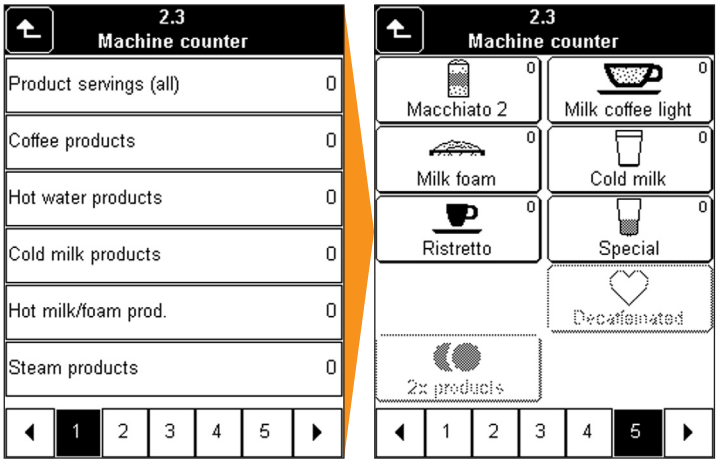


Press the desired month field to show all product deliveries for this month.

- ► Select desired month.
- ► Use the ◄ 1 2 ► buttons to change to the next screen.

Remark:
Monthly counters can not be deleted!

View counters: machine counter total

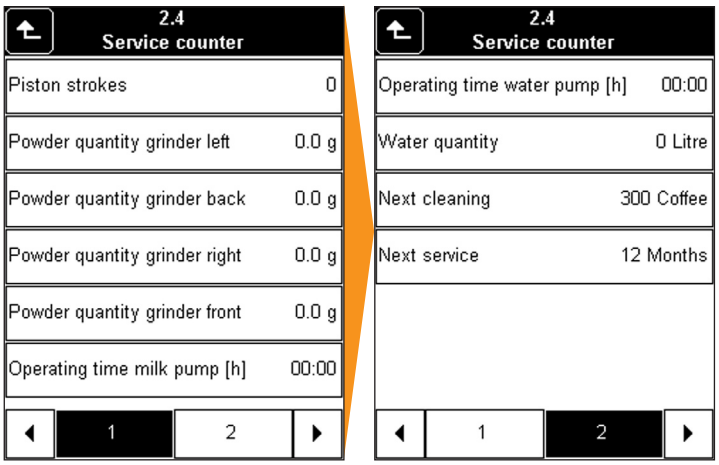


All dispensed products from the machine will be shown.

- ► Use the ◄ 1 2 3 4 ► buttons to change to the next screen.

Remark:
Machine counters can not be deleted!

View counters: service counter

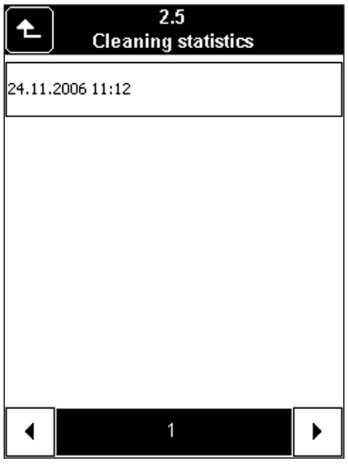


Informations about grinding quantity / grinding time, pump run time, water quantity, time until the next cleaning, etc. will be shown.

- ► Use the ◄ 1 2 ► buttons to change to the next screen.

Remark:
Service counters can not be deleted!

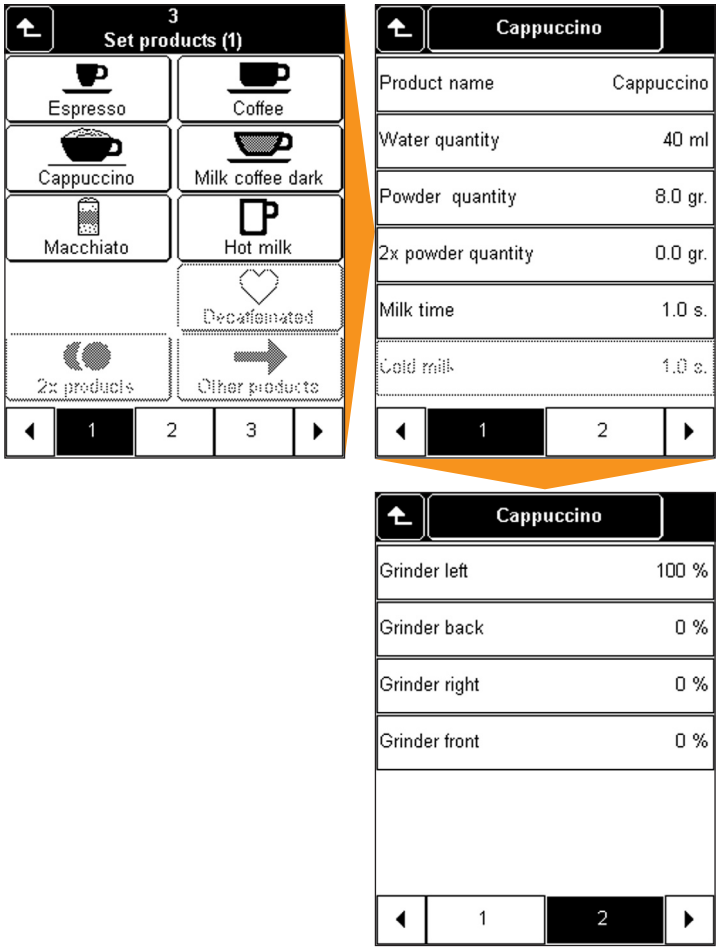
View counters: cleaning statistics



All cleanings carried out on the machine will be shown.

Remark:
Cleaning statistics can not be deleted!

Configure products



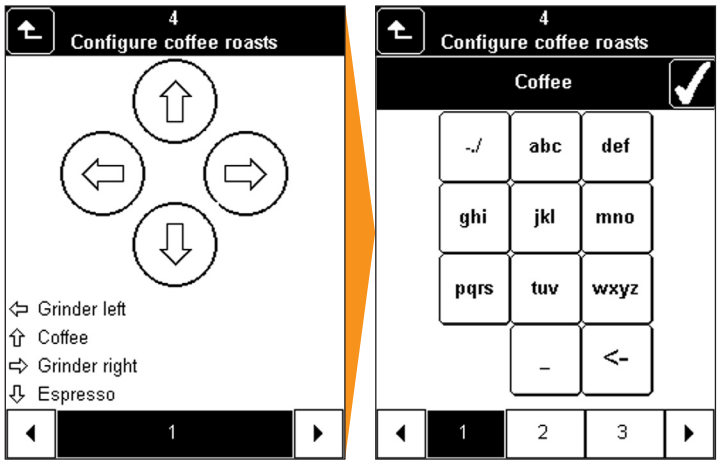
- ► Select product, which should be changed.
- ► Enter the desired values over the input field (see example, page 17).

Remark:
Press Cappuccino button (above) to dispense a test product.

- ► Select desired grinder.

Remark:
Press Cappuccino button (above) to dispense a test product.

Configure coffee roasts

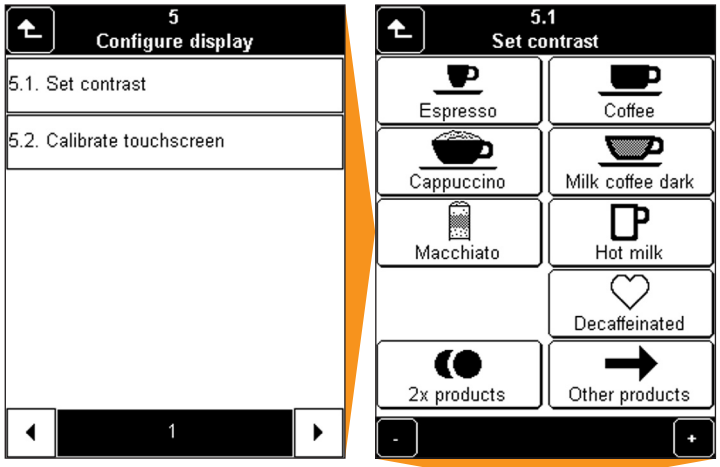


Add a name to a bean container by pressing the desired bean container symbol.

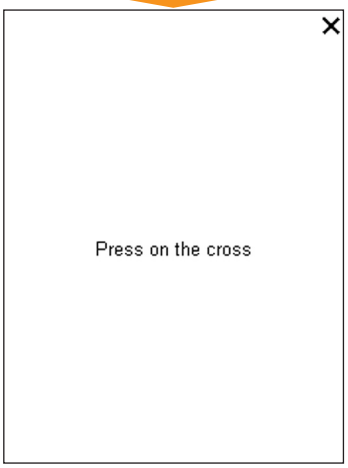
- ► Select desired bean container symbol.
- ► Enter the name using the [a] - [z] buttons.
  - Page 1 = small letters (a - z)
  - Page 2 = capital letters (A - Z)
  - Page 3 = numbers (0 - 9)

  (press [<-] to delete a wrong entry)
- ► Confirm with the ✓ button.

Configure display



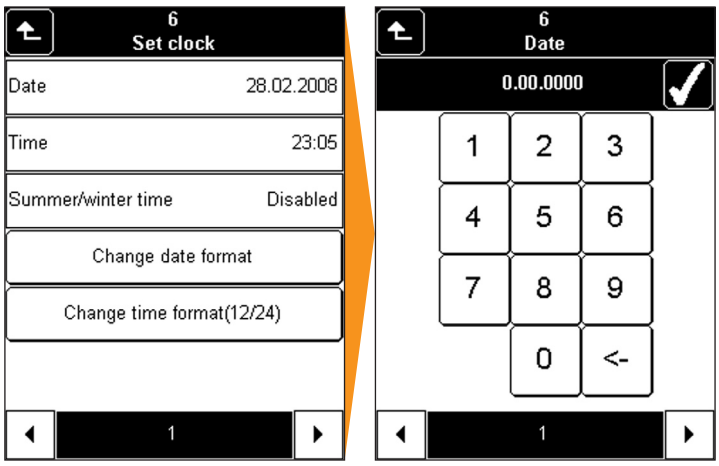
- ► Press [5.1. Set contrast].
- ► Use − (darker) or + (brighter) to set the contrast.
- ► Press the ↩ button to return to the menu.



- ► Press [5.2. Calibrate touchscreen].
- ► Press with a fine item (e.g. pencil) exactly on the crosses.

Caution:
Never use force, strong pressure or sharp objects on the Touch Screen!

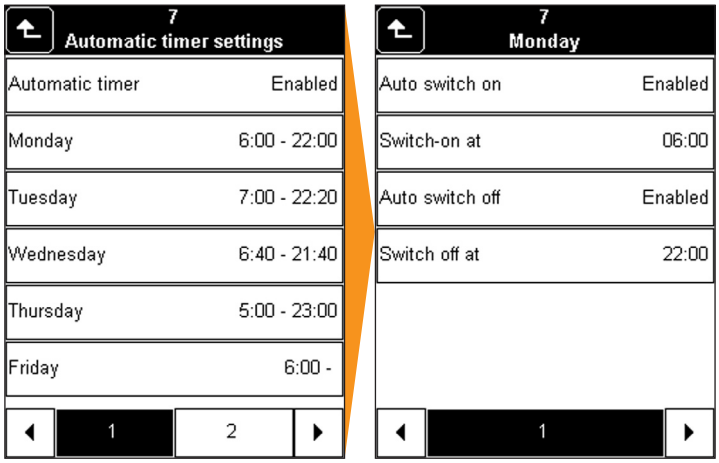
Time / Date



- ► Select time or date.
- ► Enter the time or date using the 0 - 9 buttons. (press <- to delete a wrong entry)
- ► Confirm with the ✓ button.

Remark:
The format on the displayed time or date can be setted here as well.

Automatic timer

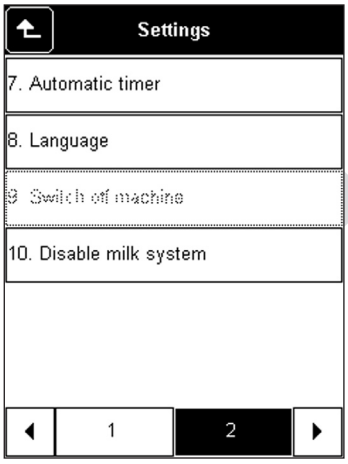


- ► Select day which should be set.
- ► Enable or disable auto switch on.
- ► Enter switch on time using the 0 - 9 buttons.
- ► Confirm with the ✓ button.
- ► Enable or disable auto switch off.
- ► Enter switch off time using the 0 - 9 buttons.
- ► Confirm with the ✓ button.

Language

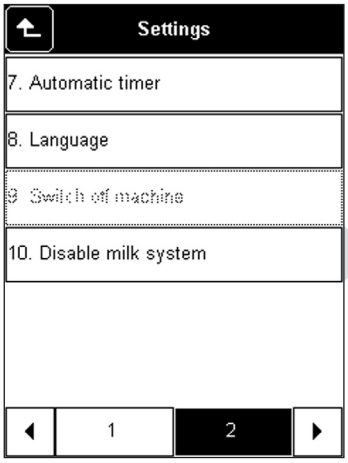
- ► Use the ◄ 1 2 3 ► buttons to change to the next screen..
- ► Select the desired display language.

Switch off machine



This must be enabled by a qualified service technician. If this parameter is enabled the CHEF card has the function of a key. The machine can only be switched on or off by inserting the CHEF card.

Enable / disable milk system



► Enable or disable the milk system

Programming - PROGRAM card (option)

The accounting over the MONEY card has to be released and programmed by an qualified service technician!

Never use force, strong pressure or sharp objects on the Touch Screen!

Navigation in programming level

Confirm parameter / input

Exit menu / back to menu selection

Forward/backward in the selection
Show next or prior touch screen

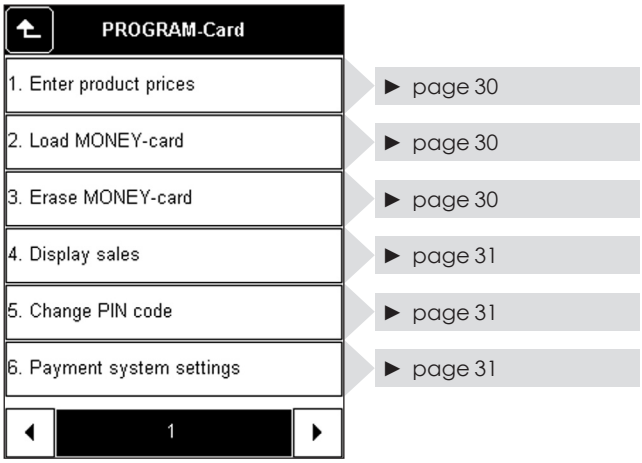
Example to set parameters

To change / set values proceed as follows:

- ► Select the desired menu.
- ► Enter the desired value using the 0 - 9 / a - z buttons. (press <- to delete a wrong entry)
- ► Change to big letters, small letters and numbers using the 1 2 3 buttons.
- ► Confirm settings using the button.

Overview programming: PROGRAM card

- ► Insert the **PROGRAM card** to enter the programming level.



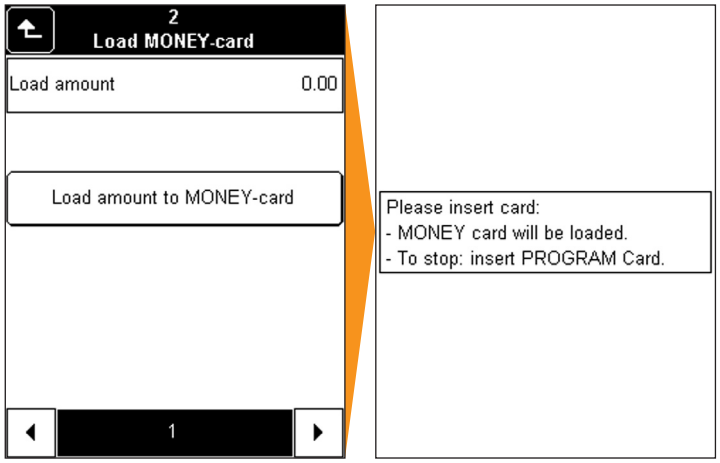
► page 30
► page 30
► page 30
► page 31
► page 31
► page 31

Enter product proses

Enter prises for the MONEY A and MONEY B card.

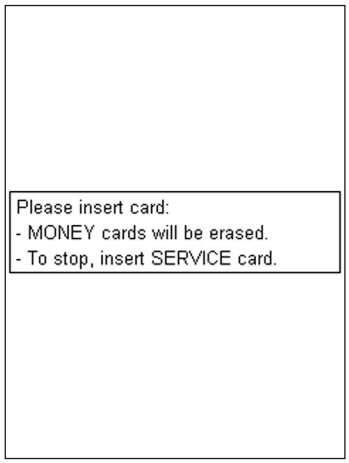
- ► Select desired product.
- ► Enter prices (level 1) using the 0 - 9 buttons. (press <- to delete a wrong entry)
- ► Confirm with the ☑ button.

Load MONEY card



- ► Enter the desired amount which should be loaded to the MONEY card using the 0 - 9 buttons.
- ► Confirm with the ☑ button.
- ► Press load amount to MONEY card to load the amount.
- ► Follow the instructions on the touch screen.

Erase MONEY card

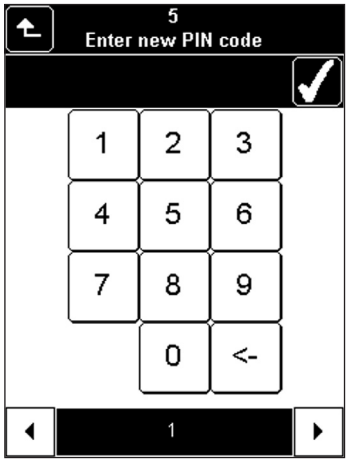


- ► Insert the MONEY card which should be deleted.

Display sales

- ► Press Daily sales / Daily token counter to delete the sales.
- ► Confirm with YES or NO.

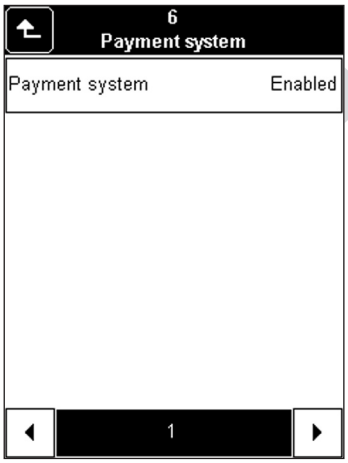
Change PIN code



Change the PIN code of the inserted PROGRAM card.

- ► Enter the new PIN code using the 0 - 9 buttons.
- ► Confirm with the ✓ button.

Payment system settings



- ► Enable or disable the payment (accounting) system.

Programming: SAVE DATA PLUS card

Werden mit der CHEF Karte Parameter geändert, wird empfohlen, diese Einstellungen mit der SAVE DATA PLUS Karte abzuspeichern. So kann sichergestellt werden, das allfällig verstellte Parameter wieder richtig eingestellt werden können.

General

The SAVE DATA PLUS card is a backup card to which all the coffee machine data can be saved. The SAVE DATA PLUS card should be stored in a safe place where it can be found easily.

SAVE DATA PLUS card functions:

- ► Load machine date to the SAVE DATA PLUS card.
- ► Load data from the SAVE DATA PLUS card to the machine.

Saving machine data to the SAVE DATA PLUS card

Proceed as follows to save machine date to the SAVE DATA Plus card:

- ► Insert the SAVE DATA PLUS card into the card reader.
- ► Press [Save].
  The message "**Please wait: Data are being saved**" appears on the touch screen.
- ► When the message "**Data were successfully saved**" appears on the touch screen, remove the card.
- ► Confirm with [OK].

Saving data from to the machine

Proceed as follows to load data to the machine:

- ► Insert the SAVE DATA PLUS card into the card reader.
- ► Press [Load].
  The message "**Please wait: Data are being saved**" appears on the touch screen.
- ► When the message "**Data were successfully saved**" appears on the touch screen, remove the card.
- ► Confirm with [OK].

Cleaning

Observe the safety instructions on page 53!

For daily and weekly cleaning, always use the cleaning agents recommended by **Schaerer Ltd.**!

Daily cleaning:

- ► Schaerer cleaning tablets
- ► "Daypure" milk system cleaner

Weekly cleaning:

- ► "Weekpure" milk system cleaner

Overview of cleaning intervals

Daily	Weekly	As needed	As instructed	Optional	
X					Cleaning program
X					Cleaning of grounds container
X					Cleaning of drip tray / drip grid
X					Cleaning of (outer) sheeting
X					Cleaning of brew chamber
X				O	Refrigerator (option under counter milk)
	X				Cleaning of outlet / outlet cups
	X				Cleaning of bean containers

Daily	= daily, at least once and as needed
Weekly	= weekly cleaning
As needed	= regularly, as necessary
As instructed	= as advised
Optional	= depending on equipment version

Daily cleaning SCC BC + C

Refer to the **safety instructions** and to the chapter **cleaning** in the user manual!

Never reach into the machine or under the beverage outlet during the automatic cleaning! Never use force, strong pressure or sharp objects on the Touch Screen!

Always follow the instructions on the touch screen. Further instructions regarding the cleaning process are showed on the label on the inside of the front door.

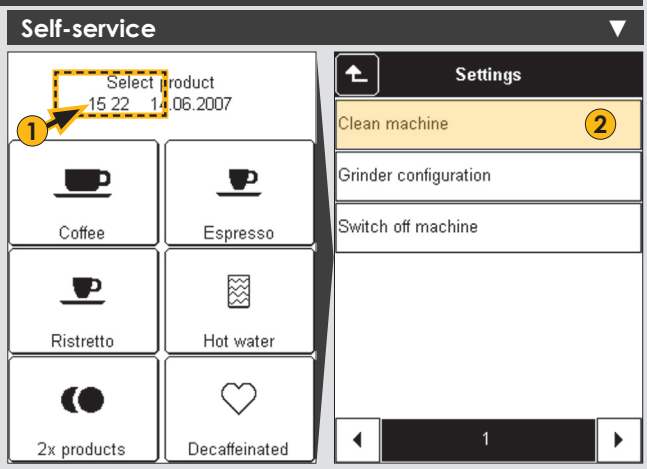
Starting the cleaning program:

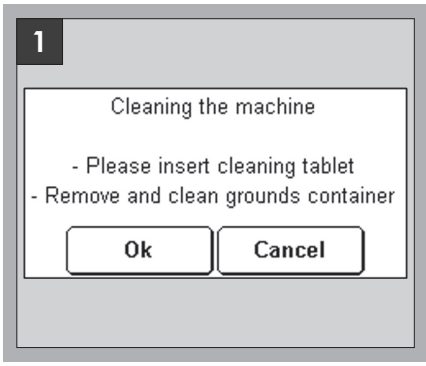
General:

To start the cleaning program press the marked area (1) (see left/right), during **± 4 seconds**.

Self-service mode:

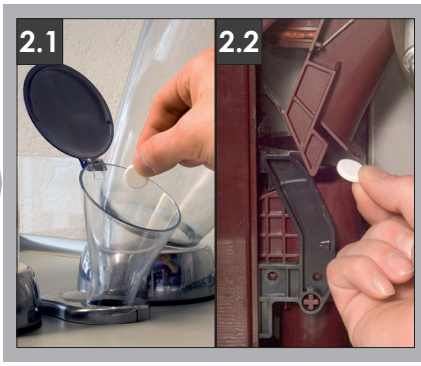
Press the "**Clean machine**" button (see 2).





- ► Move the beverage outlet to the lowest position.
- ► Follow the instructions on the touch screen.

Press not [OK] before step 3 !



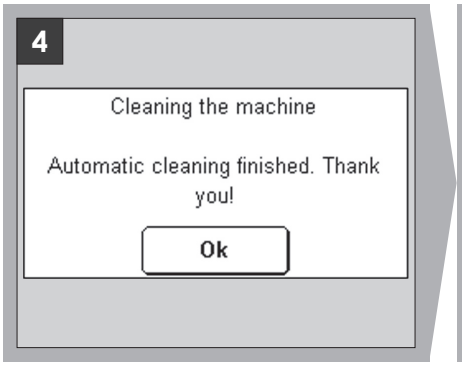
- ► Insert the cleaning tablet.

Machines with DECAF funnel:
- ► Open the DECAF funnel lid.
- ► See picture 2.1 .

Machines without DECAF funnel:
- ► Open the front door.
- ► Move the cappuccinatore to the highest position.
- ► See picture 2.2 .
- ► Move the beverage outlet and cappuccinatore to the lowest position.
- ► Close the front door.

- ► Clean coffee grounds container and place it back in.
- ► Press [OK] .

Coffee system cleaning is running! (duration: ± 5 min.)



- ► Wash drip grill under warm, running water and place it back.
- ► Clean external surfaces with a dump paper tissue.

Do not use any abrasives!

- ► Open front door.
- ► Remove drip tray in the front door.
- ► Clean drip tray under warm, running water.
- ► Place drip tray in the front door back.
- ► Close front door.

Weekly cleaning:

- ► Open front door.
- ► Spray commercial glass cleaner onto a paper tissue and clean the Touch Screen (not with pressure!).

Never spray the glass cleaner directly onto the Touch Screen!

- ► Dry the Touch Screen with a paper tissue.
- ► Close front door.

Daily cleaning SCC BC UC + C UC

Refer to the **safety instructions** and to the chapter **cleaning** in the user manual!

Never reach into the machine or under the beverage outlet during the automatic cleaning! Never use force, strong pressure or sharp objects on the Touch Screen!

Always follow the instructions on the touch screen. Further instructions regarding the cleaning process are showed on the label on the inside of the fridge door. **The milk system cleaning only starts, if a milk product was dispensed!**

Starting the cleaning program:

Served

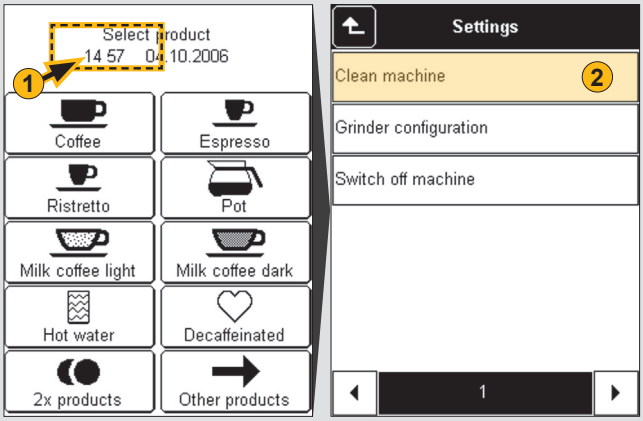
General:

To start the cleaning program press the marked area (1) (see left/right), during **± 4 seconds**.

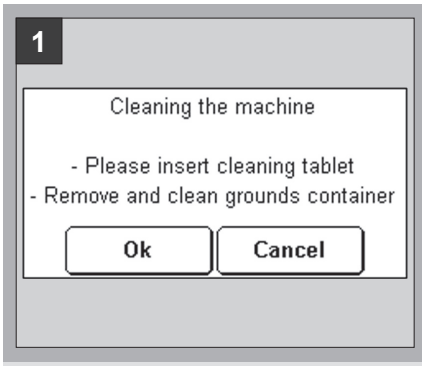
Self-service mode:

Press the "**Clean machine**" button (see 2).

Self-service



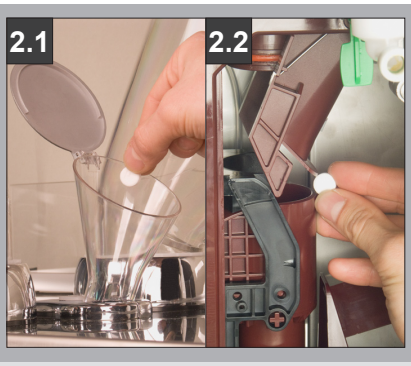
1



- ► Move the beverage outlet to the lowest position.
- ► Follow the instructions on the touch screen.

Press not OK before step 3 !

2.1 **2.2**

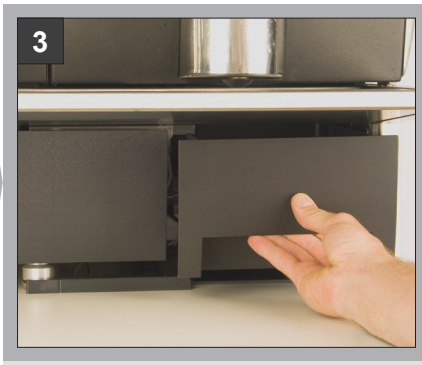


- ► Insert one cleaning tablet.

Machines with 2 or 3 grinders:
- ► Open the DECAF funnel lid.
- ► Refer to picture 2.1 .

Machines with 4 grinders:
- ► Open the front door.
- ► Move the cappuccinatore to the highest position.
- ► Refer to picture 2.2 .
- ► Move the beverage outlet and cappuccinatore to the lowest position.
- ► Close the front door.

3



- ► Clean coffee grounds container and place it back in.
- ► Press OK .

If milk products were dispensed:
- ► Continue with step 4 .

If no milk products were dispensed:

Coffee system cleaning is running! (duration: ± 5 min.)

- ► After the cleaning cycle has finished continue with step 7 .

4a

Today's cleaning

- Remove milk container and clean
- Insert cleaning container with cleaning agent

Daily cleaning
DAYPURE
Dosage: 100 ml

Leave the fridge-door open

Ok

Daily cleaning enabled:
► See step 4a .

Weekly cleaning enabled:
► See step 4b .

► Use the daily cleaning agent.

Water will by added by the machine!
Press not OK before step 6 !

4b

Today's cleaning

- Remove milk container and clean
- Insert cleaning container with cleaning agent

Weekly cleaning
WEEKPURE
Dosage: 100 ml

Leave the fridge-door open

Ok

► Use the weekly cleaning agent.

Water will by added by the machine!
Press not OK before step 6 !

► After the cleaning carry out steps 1 – 7 of the weekly cleaning instructions!

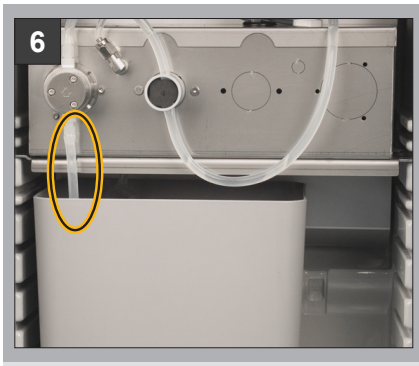
5

If two machines are using the same fridge:

Cleaning with one container:
► Double the dosage.

Cleaning with two containers:
► Use the dosage for each container.

6



► Place the hose into the cleaning con-tainer.
► Leave the fridge door open.
► Press OK .

Milk system cleaning is running! (duration: ± 10 min.)

7

Cleaning the machine

- Remove cleaning container
- Dry the fridge
- Close the door of the fridge

Ok

► Follow the instructions on the touch screen.

Do not use any abrasives!

8

Cleaning the machine

Automatic cleaning finished. Thank you!

Ok

► Wash drip grill under warm, running wa-ter and place it back.
► Clean external surfaces with a dump paper tissue.

Do not use any abrasives!

Follow hygiene regulations according to HACCP!
Extract from HACCP:

- **Never refill milk container. Always throw leftovers away.**
- **Always clean the milk container be-fore filling it with fresh milk.**
- **Fill up with fresh milk, chilled to 3 °C - 5 °C, just before restarting the machine.**
- **The milk must be homogenised! Use pasteurized or ultra high temperature treated (UHT) milk! Do not use raw milk!**
- **If equipped the refrigerator / cooling unit (optional) must be cleaned at least once a week!**

Weekly cleaning SCC BC UC + C UC

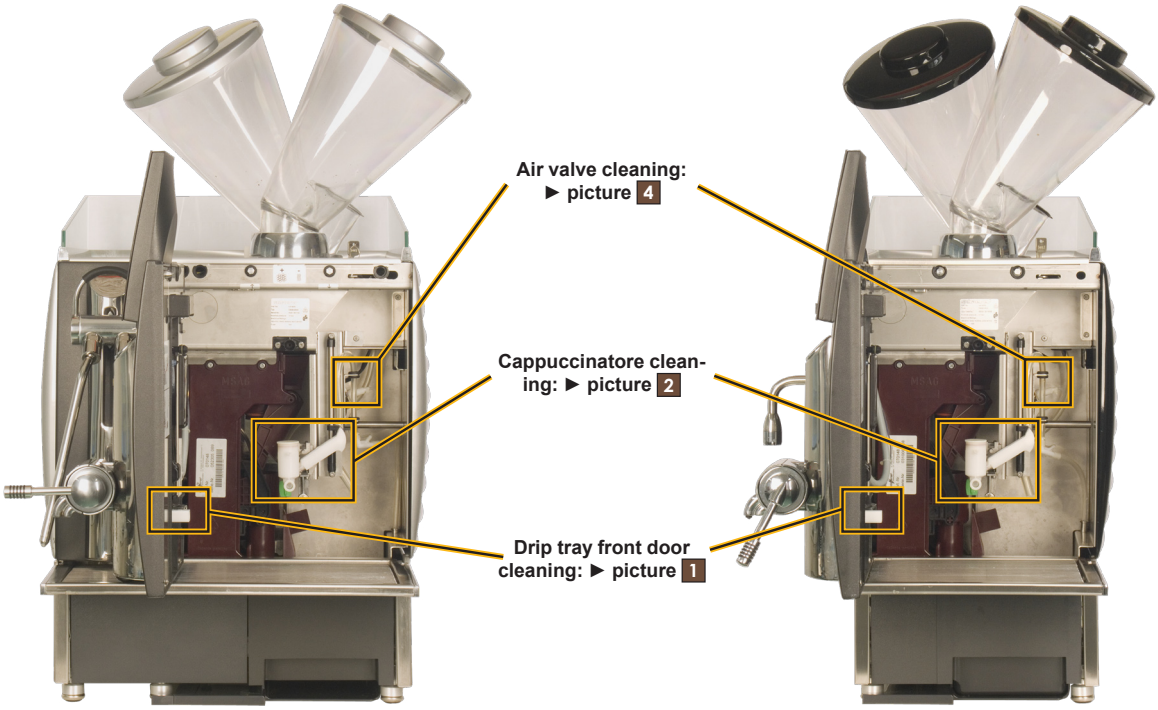
Never use force, strong pressure or sharp objects on the Touch Screen!
Always move the beverage outlet to the lowest position before opening the front door!

The following components should be cleaned on a weekly basis (after daily cleaning). The weekly process is complementary to the daily cleaning and does not replace it!

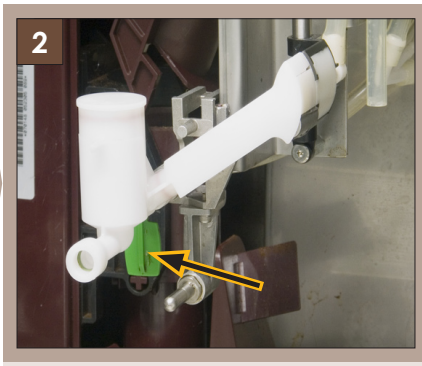
Malfunctions / troubleshooting		
Error	**Possible causes**	**Remedy**
No foam / insufficient foam	• Clogged air valve • No milk	► Clean air valve as shown in picture 4 ► Fill with fresh milk
No milk / no foam	• White tube is not placed in the milk container • Milk container is empty	► Place the white hose in the milk container ► Fill with fresh milk

Inside view Schaerer Coffee Celebration BC UC:

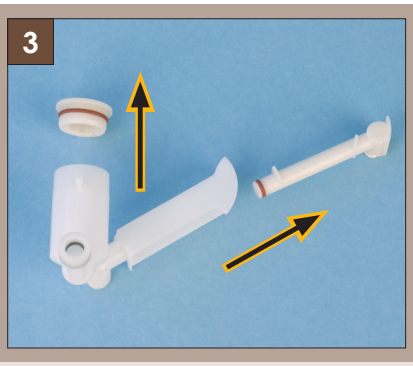
Inside view Schaerer Coffee Celebration C UC:



► Open front door.
► Remove drip tray in the front door.
► Clean drip tray under warm, running water.
► Place drip tray in the front door back.

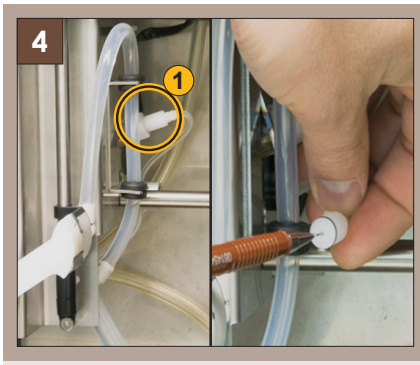


► Pull green lever (behind cappuccinatore) forward.
► Remove cappuccinatore.



► Dismantle cappuccinatore.
► Clean all parts under warm, running water.
► Re-assemble cappuccinatore in reverse order.

4



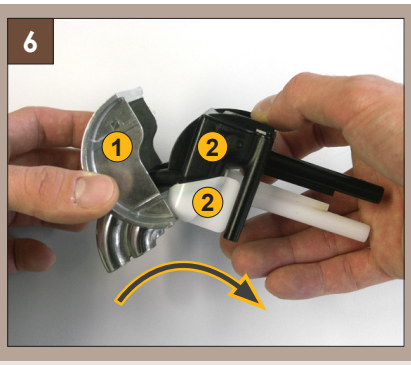
- ► Pull out the hose with the air valve.
- ► Clean air valve with the supplied cleaning tool.
- ► Re-install the parts in reverse order.

Ensure that the air valve is connected correctly on position (1)!

5

- ► Close front door.
- ► Move beverage outlet to the lowest position.
- ► Pull outlet cover out in the direction shown by the arrow.

6



- ► Hold the outlet with both hands.
- ► Carefully pull outlet cup out in the direction shown by the arrow.
- ► Clean the outlet cover (1) and the outlet cups (2) under warm, running water.
- ► Re-assemble all the parts in the reverse order (6 - 5) and place them back.

7

- ► Open front door.
- ► Spray commercial glass cleaner onto a paper tissue and clean the Touch Screen (not with pressure!).

Never spray the glass cleaner directly onto the Touch Screen!

- ► Dry the Touch Screen with a paper tissue.
- ► Close front door.

Follow hygiene regulations according to HACCP!
Extract from HACCP:

- ► **Never top up milk container. Always throw leftovers away.**
- ► **Always clean the milk container before filling it with fresh milk.**
- ► **Fill up with fresh milk, chilled to 3 – 5°C, just before restarting the machine.**
- ► **Use pasteurized or ultra hightemperature treated (UHT) milk! Do not use raw milk! The milk must be homogonised!**
- ► **If equipped, the refrigerator / cooling unit (optional) must be cleaned at least once a week!**

Daily cleaning - refrigerator (Option UC)

- ► Open the refrigerator door and remove the milk container.
- ► Stir 5 ml of the Daypure and 500 ml of water into the cleaning container.
- ► Use the solution to clean the inside of the refrigerator.
- ► Wipe again using clean water.
- ► Rub dry using a soft cloth.

Do not use any abrasives!

- ► Place the milk container back into the refrigerator.
- ► Close the refrigerator door.

Daily cleaning - milk container (Option UC)

- ► Open the refrigerator door and remove the milk container.
- ► Stir 5 ml of the Daypure and 500 ml of water into the cleaning container.
- ► Use the solution to clean the milk container.
- ► Wipe again using clean water.
- ► Rub dry using a soft cloth.
- ► Place the milk container back into the refrigerator.
- ► Close the refrigerator door.

Weekly cleaning - bean container

Clean the bean containers on a weekly basis (or as needed).

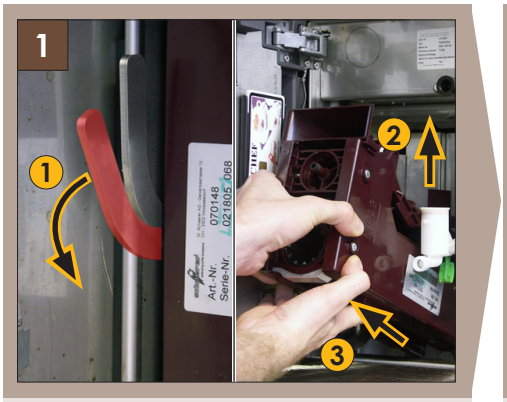
Do not clean the bean containers in a dishwasher!

- ► Close the locking tab of the bean containers.
- ► Remove any remaining coffee beans with the vacuum cleaner.
- ► Remove the bean containers.
- ► Rinse out the bean containers under lukewarm, running water (mixed with soap, if needed) and clean then with a dry paper towel. Remove any stubborn remains using a brush.

Do not use any abrasives!

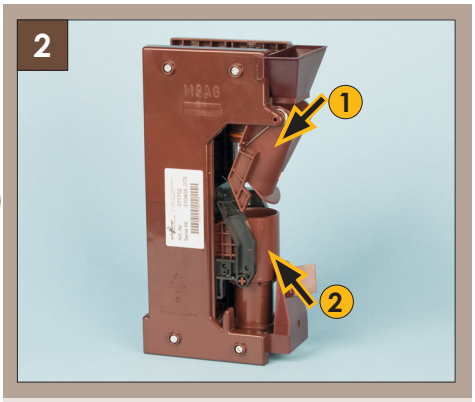
- ► Reattach the bean containers.

Weekly cleaning - brew unit



- ► Move beverage outlet to the lowest position.
- ► Open front door.
- ► Remove the grounds container.
- ► Pull down the lever (1) (see picture).
- ► Lift the brewer upwards (2) an tilt it to the front.
- ► Turn the brewer to the left (90°) and pull it out (3).

Attention!
Risk of squeezing!



- ► Wash the brewer thoroughly from both sides (1) / (2) under running warm water.
- ► Remove coffee remains with a damp cloth.

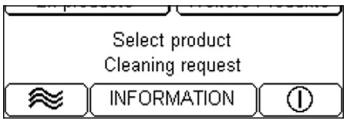
STOP **Never use a dish washer to clean the brewer!**

- ► The brewer must be completely dry before re-installing.
- ► Place grounds container back.
- ► Close front door.

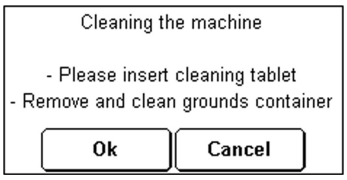
Machines with activated cleaning request

The following descriptions are only valid for machines with activated cleaning request!

If the cleaning request is activated the following message appears in the status line:



- ► This message remains for one hour in the status line on the Touch Screen. During this hour products can still be dispensed.
- ► After one hour all product deliveries will be blocked and the machine automatically starts the daily cleaning cycle (see „**daily cleaning**“). Following message appears on the Touch Screen:



HACCP cleaning concept

Only use the mentioned cleaning agents and cleaning tabletts mentioned on the daily and weekly cleaning cards (for order numbers refer to page 45)!

January ☐
February ☐
March ☐
April ☐
May ☐
June ☐
July ☐
August ☐
September ☐
October ☐
November ☐
December ☐

Year: _____

Legend:

Daily cleaning:	*refer to cleaning card "**daily cleaning**"*
Weekly cleaning:	*refer to cleaning card "**weekly cleaning**"*
Coffee outlet / foamer head:	*Cleaned according to the cleaning card*
Milk container + refrigerator:	*Cleaned according to the cleaning card*
Machine exterior:	*Cleaned according to the cleaning card*

Please keep the HACCP cleaning concept close to the machine!

Date	Carried out cleaning					Signature
	Time					
	Daily cleaning	Weekly cleaning	Coffee outlet / foamer head	Milk container + refrigerator	Machine exterior	
1.						
2.						
3.						
4.						
5.						
6.						
7.						
8.						
9.						
10.						
11.						
12.						
13.						
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29.						
30.						
31.						

Troubleshooting

Inform your authorised customer service representative immediately if you cannot rectify a malfunction! Do not attempt to repair the coffee machine yourself!

Display messages

Message	Cause	Remedy
"Under-temperature steam"	• Excessive steam outputs • Phase fuse defective • Safety fuse has opened	► Wait for approx. 3 minutes. If during this time "**Timeout Heating Steam**" appears on the display, check if phase fuse is defective. ► **If the message persists:** Contact a qualified service technician.
"Under-temperature coffee"	• Excessive coffee outputs • Phase fuse defective • Safety fuse has opened	► Wait for approx. 3 minutes. If during this time "**Timeout Heating Coffee**" appears on the display, check if phase fuse is defective. ► **If the message persists:** Contact a qualified service technician.
"Under-temperature tea"	• Excessive tea / hot water outputs • Phase fuse defective • Safety fuse has opened	► Wait for approx. 3 minutes. If during this time "**Timeout Heating Tea**" appears on the display, check if phase fuse is defective. ► **If the message persists:** Contact a qualified service technician.
"Flowmeter timeout"	• No water connection • Defective pump (pump pressure < 7.5 bar) (► check the manometer) • Brew unit blocked • Water system blocked • Grinder mixture too fine • Electrical problem (PCB, ...)	► Open the shut-off valve and press the beverage button again. ► Check the brew unit. ► Check the grinder mixture. ► **If the message persists:** Contact a qualified service technician.
"Front door open"	• The front door is open or the lock bolt did not engage • Limit switch is damaged	► Close front door. ► **If the message persists:** Contact a qualified service technician.
"Grinder L./B. motor driver error"	• Control board defective	► Contact a qualified service technician.
"Grinder R./F. motor driver error"	• Control board defective	► Contact a qualified service technician.
"Brew piston motor driver error"	• Control board defective	► Contact a qualified service technician.
"Grinder left no beans"	• One of the coffee bean containers is empty.	► Fill in 1 kg of fresh coffee bean.
"Grinder right no beans"		
"Grinder front no beans"		
"Grinder rear no beans"		
"Grinder left blocked"	• An object (e.g. a stone) is stuck in the grinder.	► Unplug the machine from the power supply and vacuum the coffee beans out of the grinder. ► **If the message persists:** Contact a qualified service technician.
"Grinder right blocked"		
"Grinder front blocked"		
"Grinder rear blocked"		
"Timeout level supply"	• The water level in the steam generator is not correct.	► Check whether the stop valve of the water supply is open. ► Unplug the machine from the power supply and plug it back in again. ► **If the message persists:** Contact a qualified service technician.
"Coffee grounds container is missing"	• The coffee grounds container is not inserted correctly. • Limit switch is damaged-	► Place the coffee grounds container correctly in. ► **If the message persists:** Contact a qualified service technician.
"Temperature sensor steam"	• The temperature sensor in the steam boiler is defective.	► Contact a qualified service technician.

Message	Cause	Remedy
"Temperature sensor coffee"	• The temperature sensor in the coffee boiler is defective.	► Contact a qualified service technician.
"Temperature sensor tea"	• The temperature sensor in the hot water boiler is defective.	► Contact a qualified service technician.
"Timeout heating steam"	• The programmed target temperature was not reached within the specified time.	► Switch the machine off and on again. ► Check the phase fuse. ► **If the message persists:** Contact a qualified service technician.
"Timeout heating coffee"	• The programmed target temperature was not reached within the specified time.	► Switch the machine off and on again. ► Check the phase fuse. ► **If the message persists:** Contact a qualified service technician.
"Timeout heating tea"	• The programmed target temperature was not reached within the specified time.	► Switch the machine off and on again. ► Check the phase fuse. ► **If the message persists:** Contact a qualified service technician.

Touchscreen dark

Malfunction	Cause	Remedy
Dark display, no message	• Plug at power socket is disconnected or main switch is OFF. • Touchscreen defective.	► Reconnect plug at power socket or switch main switch to ON. ► **If the message persists:** Contact a qualified service technician.

Options

For more information please contact your local distributor.

Accounting systems / Payment systems

Your coffee machine can be connected to your cash register by means of a payment system, for example. This facilitates daily, weekly and monthly accounting. Your coffee machine has been prepared for connection to a payment system and it is compatible with all conventional systems on the market.

Water softener

A water softener helps to reach a better water quality and softens it. It allows the recommended value for the coffee machine to be achieved.

Cup warmer

The cup warmer consists of an additional framing. Cups can be pre-heated in large quantities.

Brew accelerator

The brew accelerator can be used, for example, in self-service mode to achieve an even higher output capacity.

Grinders / inlet for coffee powder (DECAF)

The following configurations are also possible with this model:

- 2 grinders without DECAF BC / C
- 2 grinders with DECAF BC / C
- 3 grinders without DECAF BC
- 3 grinders with DECAF BC
- 4 grinders without DECAF BC

Illuminated cup plate frames

The cup plate frames is also available in an illuminated version.

Declaration of conformity

Manufacturer's address

Manufacturer	Documentation responsible
Schaerer Ltd. P.O. Box Allmendweg 8 CH-4528 Zuchwil T +41 (0)32 681 62 00 F +41 (0)32 681 64 04 info@schaerer.com www.schaerer.com	Schaerer Ltd. Hans-Ulrich Hostettler P.O. Box Allmendweg 8 CH-4528 Zuchwil

Applied standards

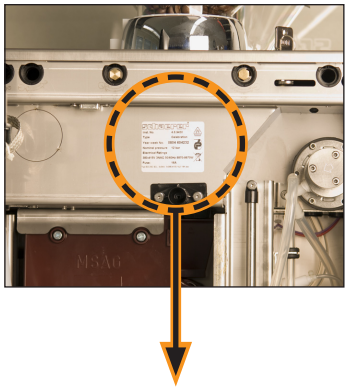
The following harmonised standards have been applied:

Machinery Directive 2006/42/EC	EMC Directive 2004/108/EC
Applied standards: • EN 60335-1: 2002 • EN 60335-1 /A1:2004 • EN 60335-1 /A2:2006 • EN 60335-1 /A11:2004 • EN 60335-1 /A12:2006	**Applied standards:** • EN 61000-6-3:2007-01: • EN 61000-3-2:2006-04 • EN 61000-6-2:2005-08 • EN 61000-4-3:2006-05 • EN 61000-4-4:2004-12 • EN 61000-4-5:2006-11 • EN 61000-4-11:2004-08 • EN 61000-4-13:2002-06 • EN 60335-1:2002/A1:2004 Abschnitt 19.11.4 (EMV safety) • EN 55022:2006-09

The stated manufacturer declares herewith that this machine complies with all relevant stipulations of the specified EU directives. In case of any modifications of the units that have not been approved by Schaerer, this declaration is rendered invalid. A quality management system certified by Bureau Veritas, in accordance with SN EN ISO 9001: 2008, has been used to ensure the proper adherence to the requirements.

Appendix

Serial plate



The serial plate is placed above the brew unit an visible after opening the front door.

schaerer

Designation	coffee machine
Manufacturer	Schaerer AG, Allmendweg 8 CH-4528 Zuchwil
Typ (SAG)	Celebration
Serial No.	1000 00000
Nominal pressure	1.2 MPa (12 bar)
main pressure	0.1-0.3 Mpa, max 0.6Mpa
Electrical Ratings	8900-10100W 380-415V 3N~ 50/60Hz
Fuse on-site	3x16A (cable: 5x 1.5mm^2)
mains connection plan	4.6.9450

For warranty purposes, and in case of failure, please copy the data in the field on this page:

Installation No.: _____

Type: **Celebration** _____

Serial No.: _____

Nominal pressure: _____

Electrical ratings:

_____ V _____ NAC _____ Hz _____ W

Fuse: _____ A

Cleaning products

Schaerer cleaning tablet (Art.-No.: 065221)

Before using the cleaning tablet, please read the information on the tablet's packaging as well as the safety data sheet ("HEALTH & SAFETY DATA SHEET"). If you do not have this safety data sheet, please request it from the vendor.

Purpose:
For cleaning the coffee system on a daily basis.

Shape and odor:
See safety data sheet ("HEALTH & SAFETY DATA SHEET").

Cleaning agent "Daypure" (Art.-No.: 071300)

Before using the cleaning agent, please read the information on the cleaning agents packaging as well as the safety data sheet ("HEALTH & SAFETY DATA SHEET"). If you do not have this safety data sheet, please request it from the vendor.

Purpose:
For cleaning the milk system on a daily basis.

Shape and odor:
See safety data sheet ("HEALTH & SAFETY DATA SHEET").

Cleaning agent "Weekpure" (Art.-No.: 061019)

Before using the cleaning agent, please read the information on the cleaning agents packaging as well as the safety data sheet ("HEALTH & SAFETY DATA SHEET"). If you do not have this safety data sheet, please request it from the vendor.

Purpose:
For cleaning the milk system on a weekly basis.

Shape and odor:
See safety data sheet ("HEALTH & SAFETY DATA SHEET").

Use of cleaning tablet / cleaning agents

- ► Keep cleaning tablet / cleaning agent out of the reach of children and unauthorized persons!
- ► Do not swallow!
- ► Never mix the cleaning tablet / cleaning agent with other chemicals (cleaning products)!
- ► Do not eat or drink while handling cleaning tablets / cleaning agents.
- ► Wash your hands immediately after handling cleaning tablets / cleaning agents.
- ► While working with the cleaning tablets / cleaning agent, ensure good ventilation and exhaust.
- ► Never mix the cleaning tablet / cleaning agent with liquid or powdery cleaning products or with acids!

Emergency information

Ask your vendor or a customer service authorized by the vendor for an emergency-information telephone number (Toxicological Information Center) in your country. If your country does not have such an institution, call the following Swiss telephone number for information in emergency cases:

Swiss toxicological information centre	
International calls:	+41 44 251 51 51
Calls from Switzerland	145
Internet	www.toxi.ch

First aid:
See safety data sheet ("HEALTH & SAFETY DATA SHEET").

Important for the physician:
If possible, show the information on the packaging or the safety data sheet ("HEALTH & SAFETY DATA SHEET") to the treating physician.

Storage of cleaning agents

- ► Keep out of the reach of children and unauthorized persons
- ► Protect from heat, light and moisture.
- ► Store separately from acids.
- ► Store them only in their original packaging.
- ► Do not store them together with food, beverages or tobacco.
- ► All local and legally applicable regulations on storing chemicals (cleaning products) must be observed

Environmental aspects

Packaging:
The devices are packed in reusable cartons and pallets.

Maintenance parts:
Parts which are exchanged during a service are reprocessed and recycled whenever possible.

Cleaning products: environmental protection!
If recycling is not possible, cleaning products and their containers must be disposed of according to the information on the safety data sheet ("HEALTH & SAFETY DATA SHEET"), all well as all local regulations and laws.

Energy consumption:
The device's energy consumption represents the state of technology at the time of the device's development.

Waste disposal: environmental protection!
The devices must be disposed of properly, according to all local regulations and laws.

Technical data

We reserve the right to make technical changes!

* *Special equipment, see serial plate; specified values refer to standard equipment.*

** *Depending on machine configuration and model.*

Power rating *	**Steam bolier C ****	**Hot water bolier C ****
	3000 W	3000 W
	Steam bolier BC **	**Hot water bolier BC ****
	3000 W	3000 W / 2 x 3000 W
Water capacity	**Steam bolier C ****	**Hot water bolier C ****
	0.8 Liter	0.8 Liter
	Steam bolier BC **	**Hot water bolier BC ****
	1 Liter	0.8 – 1.2 Liter
Operating temperature	**Steam bolier ****	**Hot water bolier ****
Admissible operating temperature (T max.): Minimum operating temperature (T min.): Operating temperaturer:	192 °C 10 °C 140 °C	192 °C 10 °C 95 °C
Operating over pressure	**Steam bolier ****	**Hot water bolier ****
Operating over pressure: Admissible operating over pressure (p max): Test over pressure:	2.5 bar 12 bar 24 bar	2.5 bar 12 bar 24 bar
Mains connection *	• 3N AC | 50/60 Hz | 400 – 415 V • 3 AC | 50/60 Hz | 200 – 220 V	
Coffee bean container(s)	± 1000 Gramm each	
Dimensions BC Width: Height: Depth:	 523 mm 894 mm (with bean containers) 617 mm	
Dimensions C Width: Height: Depth:	 383 mm 894 mm (with bean containers) 617 mm	
Empty weight	± 75 kg	

Conditions for use and installation

Preparatory structural work must be commissioned by the machine supplier. It must be carried out by licensed installers observing all general as well as locally applicable regulations. **Schaerer Ltd.** customer service may only make the connections that have already been prepared. It is neither authorized to carry out structural installation, nor is it responsible for its implementation!

Mains voltage tolerance	380 – 415 V (± 10 %) | 200 – 220 V (± 10 %) mains break < 50 ms no functional interruption
Protection	IP 50
Water supply	3/8" inch hose connection with main tap and dirt filter, water temperature max. 35 °C. min. 0.1 MPa (1 bar) flow pressure at 2 l/min., max. 0.6 MPa (6 bar)
Water quality	TThe water must be **free of contaminants** and the chlorine content may not exceed **100 mg/l.** Do **not** use pure reverse **osmosis** (RO) water or any other type of **aggressive** water. The carbonate hardness may not exceed **5 – 6°dKH** (German carbonate hardness) or **8 – 10°fKH** (French car-bonate hardness) and the total hardness must be always higher than the carbonate hardness. The minimal carbonate hardness is **4°dKH** or **7°fKH**. The **pH value** must be between **6.5 – 7**.
Water drainage line	Hose at least DN 19, minimum slope 2 cm/m
Ambient temperature	+ 10°C to max. + 35°C (In event of frost, drain the water system)
Maximum humidity	80 % relative humidity without condensation, no water spray, do not use unit outdoors!
Setup distances	The coffee maker should be set up according to the following requirements: • The required supply terminals must be within one meter of the installation location according to the structural installation plans. • Observe the technical data. • Plan free space for maintenance work and operation: ► At the top for filling coffee beans ► Keep ± 35 cm (1 foot) clear on the left-hand side ► At least 15 cm (6 inches) between the back of the device and the wall (for air circulation) • Observe and comply with all applicable local kitchen regulations.

Scope of delivery and additional accessories

Pieces	Description	Part number
Documentation (enclosed in shipment)		
1	Operating instructions (EN)	021221
1	Daily cleaning instructions BC + C (EN)	021331
1	Daily cleaning instructions BC UC + C UC (EN)	021376
1	Weekly cleaning instructions BC UC + C UC (EN)	021591
Chip cards (enclosed in shipment)		
1	CHEF card	063930
1	SAVE DATA card	063933
Cleaning / accessories cleaning (enclosed in shipment)		
1	Brush	067409
100	Schaerer cleaning tablets	065221
2	"Daypure" cleaning agent (2 litres) **	071300
1	"Weekpure" cleaning agent (2 litres) **	061019
1	Measuring cup (250 ml) **	061205
1	Cleaning container **	070590
Accessories general (enclosed in shipment)		
1	Measuring spoon	067111
1	Flat seal	064249
1	Milk container **	070636
1	Drain hose (2 m)	067862
1	Rotary handle grinder adjustment	061977
Additional accessories (not enclosed in shipment)		
-	PROGRAM card (for internal accounting)	*
-	MONEY A / MONEY B card (for internal accounting)	*
-	Accounting systems (CSI = Coffee Standard Interface, KMIP)	*
-	Payment systems (CCI = Coffee Credit Interface, e.g. coin- and token tester, MDB-S)	*
-	Water filter	*
-	Water tank (for operation without fresh water connection)	*
-	Waste water tank (for operation without waste water connection)	*

*** Only delivered with the option under counter milk!*

** Please contact your local dealer or your customer service representative for further information!*

Water quality

General

A cup of coffee is 99 % water! Water has a big influence on both the taste of your coffee and the durability of your coffee machine. To protect your coffee machine from damage it is important to follow the instructions given in this chapter.

Paying careful attention to the following recommendations will lead to improved beverage quality and will extend the durability of your coffee machine.

Purity of water

Water flows over stones, gravel and underground absorbing many important minerals. The origin, the rock and earth attributes as well as the regional treatment methods affect the characteristics and taste of the water.

To prepare coffee products the pH-value has a big influence: acidic water brings out the sour notes of coffee. When using fully softened water the "crema" won't last long when preparing coffee products. Not all parts in the machine are resistant against acidic water and will corrode.

When the water is too hard, lime scale can build up in the coffee machine (in boilers and valves for instance). The performance and durability of the coffee machine will decrease.

Water characteristics for Schaerer coffee machines

*Also refer to "**Water connection / draining**" on page 9!*

- ► **4 – 6°dKH** (German degrees Carbonate hardness) or **7 – 8°dTH** (German degrees Total hardness).
  - When the test result is lower then the indicated range the water must be enriched with minerals.
  - When the test result is higher then the indicated range the water must be descaled (with suitable by-pass to ensure that the pH exceeds 5.5).
- ► Chlorine content max. **100 mg per litre**
- ► **PH value 6.5 – 7** (ph neutral)

Non-observance of these values means there is no Schaerer Ltd. warranty / liability!

Conversion table

Depending on the scale of the measuring tool the value must be converted using the table right!

	Unit	° dH	° eH	° fH	ppm	mmol/l
German hardness	**1 ° dH**	1	1.253	1.78	17.8	0.1783
English hardness	**1 ° eH**	0.798	1	1.43	14.3	0.142
French hardness	**1 ° fH**	0.560	0.702	1	10	0.1
$CaCO_3$ (USA)	**1 ppm**	0.056	0.07	0.1	1	0.01
mmol/l	**1 mmol/l**	5.6	7.02	10	100	1

Filtration

Filtration units are essential to achieve an optimal coffee quality and for maintenance and hygiene reasons. Water is a living substance: the values do not remain constant. Regardless of the type of filtration used these values must be measured every year and the filter must be changed and adjusted.

Please contact your local dealer or your customer service representative for further information!

Safety notes

User safety

Maximum safety is the most important product features of Schaerer equipment. Please comply with the following instructions when handling the coffee machine in order to prevent injuries or health hazards:

- ► Read the Operating instructions carefully before using the device.
- ► Do not touch any hot machine parts.
- ► Do not use the coffee maker if it is not functioning optimally or is damaged.
- ► **Under no circumstances may the installed safety devices be modified!**

Health hazard!
Children and persons under the influence of alcohol, drugs or medication or those with physical, sensory or mental impairments may not use the device except under supervision.

Health hazard!
The coffee machine must be installed by the operator so that there are no impediments to care and maintenance. In both self service and full service applications, trained personnel must supervise the machine in order to ensure that the care instructions are observed and personnel are available for questions regarding use.

Risk of scalding!
There is a risk of scalding in the area where coffee, hot water and steam are dispensed. Never reach under the outlet while a beverage is being dispensed!

Risk of burns!
Do not touch any part of the dispensing equipment except the grips provided for this purpose! The brew unit may only be cleaned when the coffee machine is cold. The brew unit can become hot!

Risk of crushing!
There is risk of crushing when handling moving components! While the coffee machine is switched on, never reach into the bean container(s) or into the opening of the brew unit!

Health hazard!
The bean containers and the manual slot may only be filled with the proper materials (coffee beans / coffee powder (DECAF) / cleaning tablets) for which they are intended!

Health hazard!
Always read the package warnings and safety instructions before handling and using cleaning tablets or cleaning agents. The cleaning tablets and the cleaning agent are irritants. Do not add the cleaning tablets or the solution with cleaning agent into the machine until prompted to do so on the display. Never mix cleaning products!

Risk of irritation and burns!
Never reach under the outlets during a cleaning cycle! Cleaning fluid comes out of the outlet during cleaning cycles.

Caution, electrocution!
- ► Only skilled electricians may carry out work on electrical systems.
- ► The device must be connected to a secured circuit. (We recommend using an earth leakage circuit breaker in the connection).
- ► All relevant guidelines on low voltage and/or country-specific or local safety regulations and laws must be observed.
- ► The connection must be grounded according to regulations and safeguarded against electrocution.
- ► The voltage must correspond to the data on the device's serial plate.
- ► Never insert the power plug into the socket while it is wet or touch it with wet hands!
- ► Never touch energized parts!
- ► Before carrying out service work, always switch off the main switch and/or disconnect the device from the power supply system.
- ► The power cord may only be replaced by a qualified service technician.

When choosing cleaning products, please pay attention to their environmental friendliness, health risks, disposal requirements and any local options for proper disposal. Neither the machine nor its components may, under any circumstances, be disposed of in refuse bins intended for household waste!

Risk of damage to the machine

Please comply with the following instructions in order to prevent technical problems or damage to the coffee machine.

- ► For water with a carbonate hardness of more than 5°dKH, a lime-scale filter should be connected; otherwise the coffee maker could be damaged through lime-scale deposits.
- ► For insurance reasons, always make sure that the main tap for the water supply (coffee maker with fixed water connection) is closed after operating hours have ended and that the main electrical switch has been switched off or the power cord has been disconnected.
- ► The device may not be operated if the water supply is blocked, otherwise the boilers cannot be refilled and the pump runs "dry"!
- ► To prevent water damage in the event of a ruptured hose, it is recommended to (structurally) direct the water supply through a water stop valve.
- ► After extended down times (e.g. holidays), the coffee maker must be cleaned before being placed in operation again.
- ► Protect the coffee maker from weather conditions (frost, moisture, etc.).
- ► Malfunctions may only be rectified by a qualified service technician.
- ► Only use **Schaerer Ltd. original spare parts**.
- ► In devices with a refrigerator, the power supply must never be completely interrupted, or the cooling function will not work.
- ► In the event of noticeable damage or leaks, notify a qualified service representative approved by the manufacturer and have faulty parts replaced and/or repaired.
- ► Never spray the device with water or any other fluid (e.g. steam cleaner)!
- ► Never immerse the device in water or in any other fluid!
- ► When using caramelized coffee (aromatized coffee), the brew unit must be cleaned at least twice a day.
- ► Never pour instant coffee into the slot for powder coffee! Only pour ground coffee into the slot!
- ► If the coffee machine and/or auxiliary devices are transported at temperatures below 10°C, the coffee machine and/or auxiliary devices must remain for 3 hours at room temperature before being connected to a power supply and switched on. If this recommendation is not observed, there is a risk of short circuits or damage to the electrical components as a result of condensation.
- ► Always use the new hoses supplied with the machine (fresh-/drain water hose). Do not use old fresh- and drain water hoses!

Hygiene

Before using the coffee maker for the first time, carry out the cleaning program (refer to Operating instructions, chapter "**Cleaning**").

Observe the general applicable hygiene regulations according to **HACCP**!
(HACCP = Hazard Analysis and Critical Control Point)

Coffee, milk and other contents:

- ► Do not use any raw milk! Only use pasteurized milk or UHT milk. **In all cases, the milk must be homogenized!**
- ► Only use pre-refrigerated milk with a maximum temperature of 5 °C. If the milk is warmer than 5 °C, an optimal product cannot be dispensed.
- ► For hygienic reasons, it is recommended to use milk directly from its original package whenever possible.
- ► When using a milk container: never top up milk and always clean the container thoroughly before refilling.
- ► Do not fill containers with more coffee or milk than are required in one day.
- ► It is recommended to dispose of any remaining milk at the end of the day (if the milk was in contact with the milk tube).
- ► **Before** opening milk packages, check them for damage.
- ► Store coffee and products in a dry, cool and dark place.
- ► Use the oldest products first ("first-in-first-out" rule of thumb).
- ► Use the products before their expiry date.
- ► Always seal opened packages tightly so that their contents will remain fresh and protected from dirt.
- ► Store coffee and ingridients separately from cleaning products.
- ► Reclose the bean container lids immediately after adding beans!

Cleaning:

- ► Thoroughly wash and disinfect hands before and after cleaning the machine!
- ► Clean the machine daily once beverage output has been completed.
- ► For daily and weekly cleaning, follow the steps in the Operating instructions (chapter "**Cleaning**") and on the cleaning card.
- ► Never mix cleaning products!
- ► Never use abrasive substances or cleaning tools made of metal!
- ► Do not touch parts that come into contact with beverages (during or before output) after they have been cleaned.
- ► Follow the dosage and safety instructions on the cleaning product! Information about cleaning products can be found in the Operating instructions, chapter "**Appendix**".
- ► If the machine is equiped with a the refrigerator / cooling unit (optional) this must be cleaned at least once a week!

Intended use

The Schaerer Coffee Celebration has been designed to dispense coffee beverages and/or milk beverages in different versions – in cups or coffeepots. Additionally, the unit can supply steam for heating up milk and/or hot water. This unit is designed for industrial and commercial use. The unit may be placed in self-service areas if attended to by trained personnel.

Use of this equipment is subject to the "General Terms and Conditions" of Schaerer Ltd. and these operating instructions. In legal terms, any other use is not an intended use. The manufacturer accepts no liability for damage resulting from unintended use.

The Schaerer Coffee Celebration may not under any circumstances be used to heat up or dispense any other liquids than coffee, hot water (for beverages or cleaning) or milk (cooled, pasteurised, homogenised, UHT).

Liability

No responsibility will be taken for warranty or liability claims in the event of personal injury or material damage as a result any or all of the following causes.

- ► Improper use of the device.
- ► Improper installation, commissioning, operation and/or servicing of the device and its corresponding options.
- ► Non-observance of recommended maintenance intervals.
- ► Operation of the device with defective safety devices, non-functioning safety devices or improperly attached protective devices.
- ► Non-observance of safety notes in the Operating instructions with respect to storing, installing, commissioning, operating and servicing the machine.
- ► Operation of the device in less than optimal condition.
- ► Improperly conducted repairs.
- ► If replacement / spare parts used are not original spare parts by **Schaerer Ltd.**;
- ► If cleaning agents other than those recommended by **Schaerer Ltd.** have been used;
- ► Emergencies or failures due to the effects of a foreign body, accident or vandalism as well as acts of God.
- ► Insertion of objects into the device as well as opening of the housing.

The manufacturer only accepts liability or honnors warranty claims provided that all specified maintenance and service intervals have been observed and that only original spare parts supplied by the manufacturer or an approved authorized supplier have been used.

- ► **Schaerer Ltd.** must be notified in writing immediately of any material flaws!
- ► The device must be serviced every **12 months** or after **70'000** products have been dispensed, which ever is earlier.

Safety-relevant parts such as safety valves, safety thermostats, boilers, etc. **must never be repaired under any circumstances**. They must be replaced as follows:

- ► Safety valves every **12 months**
- ► Boiler (steam boiler, flow heater) every **60 months**